



The Wellington Boot - À La Carte Menu

Starters

Baked Camembert (V)
Fig, Onion Marmalade & Grilled Crostini
£6.50

Beef Carpaccio
Parmesan Shavings, Rocket Pesto, Potato Crisp
£6.95

Pan Seared Scallops Gratin
Spring Onion and Ginger
£7.25

Pressed Ham Hock Terrine
Served with Piccalilli and Baby Leaves
£5.95

Crab Cocktail
Watermelon & Guacamole
£6.50

Soup of the Day
£4.95

Seafood Thai Curry Soup
£6.50

Moules A La Crème
Grilled Crostini
£6.95

Mains

Beef Wellington
Triple cooked Chips, Deep Fried Courgettes
£19.95

Steak Diane Flambéed at Your Table
Lyonnaise Potatoes, Sautéed Spinach
£19.95

Cider Slow Roast Belly of Pork
Black Pudding Potato Cake, Juniper and Balsamic Braised Cabbage,
Served with Roast Apple Jus
£15.95

Rack of Lamb
Dauphinoise Potatoes, Honey Glazed Parsnips,
Mint and Red Currant Jus
£16.95

Pan Fried Fillet of Seabass
Ratatouille and Fondant Potatoes
£16.95

Beer Battered Local Catch
Hand Cut Chips and Mushy Peas
£13.95

Pan Seared Scallops Gratin
Spring Onion and Ginger, Truffle Cream Mash
£16.95

Monkfish wrapped in Parma Ham
Cockles and Saffron Risotto
£16.95

Fruits De Mer
Lobster Tail, Crab, King Prawns, Salmon, Oysters,
Mussels Cockles, Scallops.
£21.95

Sizzling Steaks

Fillet (7oz.)
Very tender, almost fat free
£18.95

Ribeye (10oz.)
Excellent flavour with a little fat
£17.95

Sirloin (8oz.)
With an edging of fat
£16.95

All garnished with sautéed mushrooms, grilled tomato and home cut chips.

Complimentary

Sauces: Green Peppercorn, Mushroom, Diane, Béarnaise and Hollandaise

Butters: Garlic, Café du Paris and Chilli

Side Dishes & Extras

Sautéed Spinach £3.00
Dauphinoise £3.50
Deep Fried Courgettes £2.75
New Potatoes £2.75
Green Beans £3.00
Thick Cut Chips £3.00
Mixed or Green Salad £3.75
Duchess Potatoes £3.50
Lyonnaise £3.25
Tomato, Red Onion Salad £3.00

Vegetarian

Seasonal Soup
With warm ciabatta bread
Starter £4.95 | Main £7.50

Mediterranean Vegetable Pasta
Mixed peppers, black olives, green beans,
cherry tomatoes, aubergine and courgettes
Starter £5.50 | Main £10.95

Indian Vegetable Curry
Steamed Basmati flavoured rice, garlic naan bread and mint yoghurt dip
Main £11.50

Beetroot Risotto
Risotto rice cooked in white wine and vegetable stock finished with beetroot
topped with dill sour cream and a vegetarian style Parmesan cheese
Starter £6.5.95 | Main £10.95

Aubergine Parmigiana
This classic Southern Italian recipe is a great
way to serve aubergines, layered with tomatoes, vegetarian mozzarella
and parmesan style cheese served with a green salad
Main £12.50

Sweets

Chocolate Brownie With Vanilla Ice Cream and Chocolate Sauce - £6.00

Espresso Crème Brûlée - £6.00

Caramelised Apple Tart Tatin With Vanilla Ice Cream - £6.00

Chilled Chocolate Fondant
With Farmhouse Salted Caramel Ice Cream - £6.00

Strawberry Glazed Cheesecake With a Berry Compote - £6.00

Our Chef's Tasting Platter for Two
Chocolate Brownie, Strawberry Glazed Cheesecake and Apple Tart
£13.95

Cheese Selection (3 or 5 pieces)
With Biscuits, Grapes, Celery and Walnut
£5.95 / £7.95

Traditional Sunday Lunch Served in the Wellington Boot restaurant. 12.00noon – 2.00pm
2 Courses with Coffee £16.50 | 3 Courses with Coffee £19.50

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