

Nosh at the Nord

BAR DU NORD
PENINSULA HOTEL



2 COURSES 27.00

3 COURSES 32.00

Starters

HOMEMADE SOUP OF THE DAY

sourdough slices, guernsey butter VEA GFA

GUERNSEY HADDOCK FISHCAKE

sautéed spinach, poached egg, chives & lemon
mustard cream DFA

DUCK & ORANGE PÂTÉ

toasted guernsey gâche, orange & fennel purée,
pickled baby vegetables GFA

GUERNSEY GOAT CHEESE BRUSCHETTA

honey-roasted figs, toasted walnuts, fresh mint,
pomegranate glaze GFA

Mains

GUERNSEY SEA BREAM FILLET

herb new potato, seasonal vegetables, lemon
butter sauce DFA GFA

GUERNSEY BEEF STEW

garlic baguette, battered greens DFA GFA

ROASTED CHICKEN SUPREME

guernsey mashed potato, glazed carrots & celeriac,
wild mushroom fricassee DFA GFA

CHICKPEAS & SPINACH TAGINE

tomato couscous, prune & raisins compote VEA

Dessert

A HARMONIOUS TRIO

colombian coffee cake, coconut ice cream,
guernsey seaweed crumbs GFA

STRAWBERRY SHORTCAKE TRIFLE

mint-infused guernsey strawberry VEA

CINNAMON BREAD PUDDING

vanilla custard, berries DF

SELECTION OF ICE CREAM & SORBET

homemade shortbread VEA

STAYCATION OFFER:

£120 for a nights stay with breakfast,
including £50 dining credit.