



PRE-THEATRE SUPPER

£20.00 for 2 courses

£25.00 for 3 courses

Available between 6pm and 7pm for guests attending events at St James' Concert Hall

Guernsey celeriac velouté (v)

truffle cream, wild mushrooms

Ham hock croquette

Waldorf salad, wholegrain mustard and maple dressing

Smoked trout

Guernsey chive and potato salad, charred cucumber, samphire

Quinoa, broccoli, orange and pomegranate salad

pine nuts, coriander, tahini and lemon dressing

Minute steak

garlic butter, thick cut chips

Pan fried corn fed chicken breast

charred corn, pancetta, roast fennel, sweet potato, tarragon jus

Haddock and chips

mushy peas, tartare sauce

Chargrilled halloumi with Padrón peppers (v)

toasted fregola, tomatoes, red pepper sauce, chilli and mint sauce

Bea Tollman's cheesecake

strawberry compôte


Treacle tart

clotted cream, raspberries

Mango and chocolate mousse bombe

orange sorbet

Local cheese and biscuits

Items marked with a  are genuine recipes from the President and Founder of The Red Carnation Hotel Collection, Beatrice Tollman. The dishes featured are in her cookbook "A Life in Food" which is available to purchase at £25.00 with all proceeds going to Starlight Children's Foundation and The Great Ormond Street Hospital for Children (Tick Tock Club)

We only use fish that comes from well-managed, sustainable stocks and that are recommended by the Marine Conservation Society as well as locally produced, free-range eggs.

If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you. Alternatively, if there is a dish that is not on the menu we would be happy to discuss this with you.

All food and beverage prices are subject to a discretionary 10% service charge