

HALLOWEEN DINNER

Thursday 31st October



WHETHER YOU ARE A GHOST OR A WITCH, or one of our guests, you don't have to be scared of our Halloween dinner menu! With three delicious courses, there are no tricks here – just treats!

MENU

- Roast tomato caudron
garlic crotons
- Prawn cocktail
green goblin dressing
- Potted duck
spicy demon chutney
- Roasted breast of pheasant
ghoulish mash and cranberry jus
- Pan seared sea bass
braised fennel and swamp sauce
- Witches' purse
cranberry and Brie parcel
- Dark chocolate *délice*
bloody sauce
- Dracula's potion
fruit salad
- Trio of English and continental cheese
celery, chutney, grapes and biscuits

3 courses: £25.00. Children under 12 half price.

For the perfect accompaniment our resident Mixologist Orlando, will be shaking up some spooky cocktails, guaranteed to give you the chills!

tenerfest™

Tuesday 1st October – Sunday 17th November

AVAILABLE EVERY DAY FOR LUNCH AND DINNER,
except Sunday lunchtime.

MENU

- Soup of the day
- Ham hock and poached egg
Hollandaise sauce
- Harissa king prawn salad
garlic crotons
- Butternut squash and goats' cheese risotto
truffle oil
- Pork Belly
chorizo and haricot bean cassoulet
- Rotisserie chicken 'piri piri'
garden leaves and chunky chips
- Homemade fish pie
mixed salad
- Spinach and ricotta ravioli
tomato and basil dressing
- Bea Tollman's cheesecake
strawberry compôte
- Chocolate mud cake
crème anglaise
- Winter berry crumble
vanilla ice cream
- Guernsey Cheddar platter
mild, smoked and extra mature

2 courses: £15.00 • 3 courses: £17.50

For restaurant reservations call 740866

PRE-THEATRE DINNER

Throughout September • 5.30pm – 7.00pm

FOR A QUICK YET DELICIOUS BITE BEFORE YOUR SHOW,
visit The Leopard Bar and Restaurant, and try our
three course pre-theatre dinner menu.

MENU

- Thai fish cakes
sweet chilli sauce
- Tomato & mozzarella bruschetta
herb oil
- Half rotisserie chicken
chips or creamy mash, garden salad
- Courgette, yellow pepper and aubergine curry
saffron rice, poppadom
- Eton mess
berry coulis
- Chocolate brownie
vanilla ice cream
- Bea Tollman's cheesecake
strawberry compôte

2 courses: £17.50 • 3 courses: £22.50
Reservation only. Please call 740866.

THANKSGIVING DINNER

Thursday 28th November

FOR A TASTE OF AMERICAN TRADITION, come and
try our special Thanksgiving dinner, with some of our
favourites such as roast turkey and warm apple pie.

3 courses: £27.50



TASTE GUERNSEY FOOD FESTIVAL

Throughout September

TO CELEBRATE GUERNSEY'S WONDERFUL RANGE OF LOCAL PRODUCE, we are offering our Taste Guernsey Food Festival menu throughout September, offering the very best food that Guernsey has to offer.

MENU

Homemade crab cakes
lemon and saffron mayonnaise

Potted beef
apple and pear chutney
Beetroot carpaccio
Torteval goats' cheese

Pan seared local sea bass
pickled fennel and gremolata
"Jack's" lamb hot pot
Butternut squash and rocket salad risotto
truffle oil and Parmesan shavings

Pear poached in Rocquette Cider
cinnamon ice cream
Guernsey Gâche
served as a bread and butter pudding
Chocolate mousse
fig and plum compôte

3 courses: £27.50
Children under 12 half price.

SUNDAY LUNCH

Sundays 12.00pm – 2.00pm

FOR A DELICIOUS 3-COURSE SUNDAY LUNCH come and join us in The Leopard Bar and Restaurant, where chef prepares a delicious new menu every week.

3 courses: £19.50. Children under 12 half price.

COCKTAIL MASTERCLASS EXPERIENCE

Up to 12 people

THE DUKE OF RICHMOND IS THE PERFECT PLACE to come and try your hand at making some superb cocktails. Our in-house mixologist, Orlando Abreu, has been perfecting his craft for over twenty years and will be on hand to guide you with tips and advice. Mix and shake as much as you like and enjoy the fruits of your labour in the Leopard Bar. Perfect for birthday parties or hen nights, or even before dinner in The Leopard Restaurant.

£15.00 per person to include a cocktail and bar snacks.
Orlando's knowledge and charm come free of charge!

PIE OF THE DAY

18th November – 1st December

NOVEMBER IS THE PERFECT TIME FOR PIES to banish the oncoming winter chills, and our chefs have put together a hearty range of our favourites.

Check The Leopard Restaurant's Specials Blackboard for Chef's Pie of the Day.

A DREAM OF A WEDDING...

MAKE YOUR DAY TRULY SPECIAL at The Duke of Richmond. With stunning rooms to cater for up to 200 guests and bespoke wedding packages that include a red carpet arrival and complimentary wedding night accommodation for the bride and groom, we have everything you need to make your wedding day unforgettable.

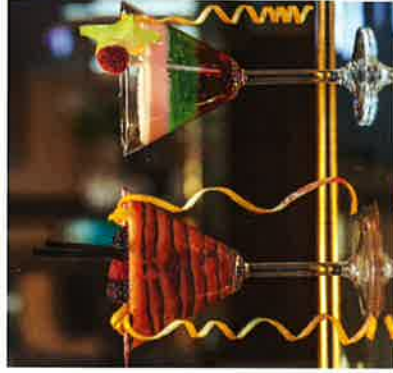


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2013 AUTUMN EVENTS



THE DUKE OF RICHMOND
HOTEL ★★★★★

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