

Chef's Theatre

£21pp including return
boat fare from Guernsey
based on travelling on
the 7.00pm boat

@The Mermaid Tavern
Herm Island
www.herm.com

For bookings & enquiries,
call us on **01481 750050**

Chefs Theatre is a new concept where our chef(s) will live cook the dishes chosen for your party in 100cm paella style pans on huge gas rings... guaranteeing you fresh hot food every time with a twist of theatre in the process.

In addition to the dishes below we would be happy to discuss any personal preference, or favourites, for a special occasion you would like our chef to prepare.

The top deck area seats 80/100 people... if sharing the top deck the dishes chosen by the party that booked first will be served for everyone

Please choose any 3 dishes for your party...

...any 3 dishes you like! It doesn't have to be from the same section!

Indian

Chicken or beef
Vegetable lentils Rogan Josh (v)
Keralan fish curry
Tandoori chicken

Spanish

Classic Paella
Chickpea cassoulet
Spiced sausage and braised pork stew
Chicken and aubergine rougaille

Mexican

Chicken, beef or vegetable fajitas
Mexican style chilli
Tex mex of mixed fish
Mixed bean & butternut chilli (v)

Chef's Specials

Beef stew & dumplings
Mussels in garlic, white wine, cream & thyme
Vegetable ratatouille (v)
Chicken & leek stew, herb dumplings
Pork fillet in Rocquettes cider sauce with mushrooms

Suitable accompaniments will be served along with main courses.
Fresh baked bread with Guernsey butter will be available as standard.

Optional starter package

served at the table whilst our
chefs prepare & cook the main course
in front of you – **supplement of**

£2.95pp

Vegetable pakora •
Vegetable samosa • Onion bhaji •
Poppadum's •
Spiced onions • Riata •
Mango chutney

Wine List

White Wines

Condesa De Laganza, Sauvignon Blanc <i>(House white) Pineapple, green apples & honey with intense aromatics</i>	£14.95 (£3.60)
Chablis, Domaine Picq, Burgundy <i>Golden, fresh and fruity, nutty peach flavour</i>	£25.75
Muscadet de Sevre et Maine Sur Lie, La Levraudiere, Loire <i>Crisp, dry, and herby flavours, clean nutty finish</i>	£16.75
Sancerre, Domaine de Saint Romble, Loire <i>Dry and crisp, mineral flavours, grass and gooseberry</i>	£23.95
Penny Lane, Sauvignon Blanc, Marlborough, New Zealand <i>Lean and fresh, Pineapple, gooseberry and guava flavours</i>	£17.95
Head over Heels, Semillon/Sauvignon Blanc, Australia <i>Dry, tangy, herbaceous, citrus freshness</i>	£17.95
Clearly organic, Rosé, Spain <i>Fresh, fruity flavour, bursting with peach & red fruits</i>	£14.95 (£3.60)
Decanal Pinot Grigio, Italy <i>Elegant, tropical fruit flavour, mellow finish</i>	£15.95
Concha Y Toro, Casillero Del Diablo, Chardonnay <i>A fresh wine, showing the fruit character from the beginning. Pineapple and peach together with small touches of hazelnut given by the French oak barrels.</i>	£18.50
Gewurztraminer, France <i>This wine offers the characteristic exotic aromas of Gewurztraminer, Rose petals, lychee & gingerbread in an elegant, medium bodied style.</i>	£21.50

Sparkling Wine and Champagne

Prosecco Crocetta Del Montello Italy	NV £18.95
Champagne Cattier, Brut	NV £29.50
Champagne Cattier, 1 ^{er} Cru, Rose	NV £39.50
Champagne Cattier, Vintage	2002 £60.00
La Gioiosa Prosecco, Italy 200ml	£4.95

Red Wines

Château Les Graves de Barrau, Bordeaux <i>Smooth, soft, plenty of dark fruit flavours</i>	£14.95 (£3.60)
Fleurie, Burgundy <i>Very ripe fruit, elegant and floral, spicy nuances</i>	£22.95
Willow Glen Shiraz, Australia <i>Deeply coloured, rich dark fruit, oaked chocolate</i>	£14.75
Stoneleigh Pinot Noir, New Zealand <i>Soft & supple with a fruity sweetness</i>	£19.95
Tapiz, Malbec, Mendoza <i>2012 Decanter Magazine World Wine Awards gold award winning wine. Smokey, spiced nose, intense plum and cherry flavours, balanced and long finish. An absolute star!</i>	£19.95
Concha Y Toro, Cabernet Sauvignon, Chile <i>Smooth medium bodied wine, taste of plums, cherries, American oak</i>	£16.95
Villa Bonacchi, Chianti Riserva <i>A bouquet of spice, herb and red fruit, and delivers real substance on the palate with ripe, velvety tannins.</i>	£21.95
Faustino VII Rioja <i>Medium bodied tempranillo aged in American oak, fine balance of fruit and tannin</i>	£16.95
Château la Croix Blanche, Lalande de Pomerol 2008 <i>Deep red with silky tannins, flavours of red fruits, delicate spices</i>	£25.90
Willow Glen Merlot, Australia <i>Crushed berry aromas, soft tannins, ripe fruit flavours</i>	£14.75
Concha Y Toro, Don Melchor 2009 <i>One of the great wines in the world, Concha y Toro Don Melchor always ranks highly! This iconic Chilean Cabernet is firm on the nose, with cola, cassis, cherry and leather aromas. It's racy, juicy and powerful, with flavours of cassis, blackberry, plum, nutmeg and coffee that swim in harmony. This is big, but also elegant and clean</i>	£95.00

Dessert Wine

Boschendal Vin Dor	Half bottle £14.95
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or email mermaid@herm.com**

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