

1 October to 30 November 2025 Tennerfest™

Seafarers Bar at the Pandora Hotel

(On busy evenings this menu will also be served in our Sunflower Restaurant)

Lunch 12noon – 2pm / Dinner 6pm – 8.30pm

Main Course £15

2 Courses £20

3 Courses £25

Starter or Dessert on its own without a main course £7.50 each

Starters

Chef's Soup of the Day V G* D*

Creamy Garlic & Thyme Mushrooms - Toasted Senners wholemeal V G*

Chicken Pakora - Spicy pakora sauce

Grilled Octopus - Sweet potato puree, parsley oil G D

Honey-glazed Grilled Goat Cheese V G

Pomegranate salad, roasted walnuts, red tomato pesto

Greenland Prawn Cocktail G* D

Marie Rose sauce, buttered brown bread

Main Courses

Battered Haddock - Chunky gourmet chips, mushy peas & our own tartare sauce

Chicken Schnitzel in a Parmesan & Lemon Crumb

Salad garnish, chunky gourmet chips, coleslaw & a creamy tarragon & mustard sauce

Slow-cooked Octopus - Roasted peppers, cous cous, breaded celeriac, pickled fennel, curry sauce G* D*

Southern Fried Chicken Breast Fillet Burger - Brioche bun, chunky chips, salad garnish

Madras Curry - Jasmine rice, naan bread, poppadom, tamarind chutney. Extra spicy on request. G* D

Chicken Madras OR Vegetable Madras

Vegetable Burger - Brioche bun, chunky chips, salad garnish V

Blend of carrots, green peas, sweetcorn, onion and red peppers in a crispy crumb

Courgette Risotto - Buffalo mozzarella, red peppers, celery, fresh basil, crispy parmesan, basil oil V G

The Pandora Beef Burger 8oz - Brioche bun, chunky chips, salad garnish. Topped with cheddar & BBQ sauce

Lyonnais Salad G* D

Curly endive, poached egg, smoked bacon, cherry tomatoes, rustic croutons

Desserts

Banoffee Pie - Great marriage of bananas, caramel & whipped Guernsey cream in a buttery pastry

Chef's Cheesecake of the Day

Our Own Chocolate Brownie - Toasted hazelnuts, chocolate sauce, ice-cream. VG on request

Guernsey Dairy Ice-cream 3 scoops - Vanilla / Strawberry / Chocolate / Mint Choc Chip G*

Fresh Fruit Salad VG G D

Chef's Selection - Available at a supplement

Starters

Duck Bon-Bons +£2.00

Cucumber, spring onion & nectar salad, mandarin, hoisin sauce

Seared Scallops G* D +£3.00

Cauliflower puree, crispy chorizo, fried onions, sultanas, dill oil

Main Courses

Pan-fried Sea Bass G D +£4.00

Asparagus, curried cauliflower, crushed peas, pak choi, Parmentier potatoes, sauce vierge

Crab, King Prawn & Cherry Tomato Spaghetti +£4.00

Light white wine & cream sauce

Braised Beef Roulade G D +£4.00

Pinenut & apricot stuffing, ratatouille, sauteed vegetables, herb mash, beef glaze

Oven-roast Chicken Breast G D +£4.00

Mushrooms, baby onions, pancetta, poached leeks, fondant potato, charred corn, red wine jus

Sirloin Steak 8oz G* D* +£8.00

Grilled tomato, flat mushroom, onion rings, rocket, balsamic dressing, chunky chips, peppercorn sauce

V Vegetarian

VG Vegan

G Gluten-free

G* Gluten-free on request

D Dairy-free D*

Dairy-free on request

Please inform a member of our team of any dietary requirements or food allergies.