CHRISTMAS DAY
2019 MENU

Celeriac, Hazelnut and Truffle Soup
Vegan Feta, Roast Beetroot and Satsuma Bruschetta
Almond and Pepper Dressing
Lobster and Prawn Thermidore Tart
Rocket and Citrus Salad
Oak Smoked Salmon and Crayfish Tail Salad
Toasted Brioche, Preserved Lemon Mayonnaise
Pistachio and Confit Ham Hock Wrapped in Serrano Ham, Leek and Mustard Vinaigrette
Roast Norfolk Turkey Chestnuts and Herbs Stuffing, Pigs in Blankets, Seasonal Vegetables, Cranberry Sauce
Roast Prime Sirloin of Beef Yorkshire Pudding, Roast Potatoes, Buttered Vegetables, Rich Red Wine Gravy
Seared Filet of Seabass On Fennel and Roast Tomato Risotto, Oyster Tempura, Lobster Essence Drizzle
Poached Filet of Sole Spinach with a Mussel, Clam and Prawn Cream Sauce, Parsley and Lemon New Potatoes
Wild Mushroom, Lentil and Chestnut Wellington Mixed Vegetables, Roast Potatoes, Red Wine and Garlic sauce
Steamed Christmas pudding With Brandy Sauce (Vegan Available on Request)
Salted Caramel, Chocolate Crunch Tart
Vanilla Ice Cream
Rhubarb and Apple Crumble
Crème Anglaise
Selection of Guernsey Ice Cream
Selection of Guernsey and other Cheeses

Should you have any allergies, please ask the management. We will be delighted to create a suitable menu for you.

No service charge will be added to your bill, however, tables of 8 or more will incur a discretionary 10% service charge

£60.00 PER PERSON

CHRISTMAS PARTY MENU

£33.95 PER PERSON

TRIPLE ONION SOUP
With a Smoked Guernsey Cheddar Crouton

Salmon, New Potato and Crispy Pancetta Salad
Tarragon and Olive Dressing

Jasmine Tea Smoked Duck Breast
Anise Poached Pear, Marinated Wild Mushrooms

Glazed Goats Cheese
With Cranberry, Roast Pecans and Honey, with Shards of Rosemary Roast Sardinian Crisp Bread

Air Cured Fennel Infused Pork
Pistachio, Date and Apple Salad

Glazed Butternut Squash and Mozzarella
Basil and Cashew Pesto

Roast Turkey
Chestnut and Herb Stuffing, Smoked Bacon wrapped Chipolata, Roast Potatoes, Herby Gravy

Roast Sirloin of Beef
Yorkshire Pudding, Roast Potatoes, Mixed Vegetables, Rich Red Wine Sauce

Slow Cooked Belly Pork
Braised with Ginger Beer and Tangerines, Spring Onion mashed Potatoes

Filet of Seabass
Prawn and Dill Gnocchi, Lemon, Pink Peppercorn and Shallot Dressing

Filet of Cod
Wrapped in Prosciutto, Herb roasted Vegetables and Potatoes, Basil, Almond and Tomato pesto

Moroccan Spiced Roast Aubergine
Medjoul Dates, Fetta and Olives with Sesame, Hazelnut and Cumin Yoghurt, Citrus and Tomato Cous-Cous

Steamed Christmas Pudding
Brandy Sauce

"Black Forest" Trifle
Made with Chocolate Brownie, boozy Cherries and Chocolate Custard

Baileys Cheesecake
Vanilla Ice Cream, Manderine Sauce

Selection of Guernsey Ice Creams
Chocolate Sauce

Platter of Cheeses
Chutney, Celery, Grapes and Biscuits