



CHRISTMAS PARTY MENU

2020

£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 Yoghourt, 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



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