





CHRISTMAS DAY MENU

----- Glass of fizz -----

STARTERS

Butternut Squash Soup with Crème Fraiche (V)

Pan Seared Scallops, Jerusalem Artichoke Puree, & Oxtail Croquette

Duck Dumplings with Asian Ale Sauce

Guernsey Crab Salad with Chili & Coriander, Avocado & Brown Crab Toastie

Goats Cheese with Honey Glazed Roast Beetroot, Pickled Mushroom & Pancetta Crisp

MAINS

Traditional Roast Turkey, Cranberry Stuffing, Roast Potato,
Seasonal Vegetables & Red Wine Jus

Seared Duck Breast with Mushroom & Pumpkin Ratatouille Thyme &
Roasted Chestnuts & Jus

Pan Seared Sea Bass Porcini Mushroom, Foie Grass, Beetroot, Chervil Oil
Rack of Lamb with Smoked Parsnip, Sweet Potato Fondant, Kale & Red Wine Jus
Roasted Pumpkin, Chestnuts Samosas with Stuffed Beetroot & Blue Cheese Dip (V)

All Main Courses Served with Roasted Seasonal Vegetables & Roast Potatoes, & Pigs in Blankets.

DESSERTS

Homemade Christmas Pudding Served with Brandy Sauce
Guernsey Cheese Selection with Celery, Grapes,
Winter Chutney & Seeded Crackers

Marzipan Cheesecake with Cherry & Rosemary Compote & Honeycomb

Roasted Apple Tarte Tatin, Salted Caramel Ice Cream & Hazelnut Crumble
Chocolate Orange Fondant with, Crystalized Orange zest,
Vanilla Ice Cream & Chocolate Sauce

Coffee & Macaroons