

Christmas Day - Sample

Artisan bread roll served with Jersey dairy butter

Arrival

Choice of homemade vegetable broth or champagne sorbet (v)

Starters

Homemade chicken liver parfait, toasted brioche, cranberry & red onion compote, watercress

Crostini of wild mushrooms, spinach & garlic cream, basil pesto, chestnut crumble, balsamic reduction (v)

Tian of crab, avocado, smoked salmon & crème fraîche, cured cucumber & pickled pink onion salad, dill oil

Crispy tiger prawns, smoked garlic aioli, watercress,

Mains

Stuffed turkey breast rolled in smoked streaky bacon, cranberry & red onion compote, pig in a blanket, homemade gravy

Roasted Irish fillet of beef (served pink or well done), sage & onion stuffing bon bons, salsa verde, red wine jus

Pan fried sea bream fillets, risotto of tomato, crab, prawn & peas, tarragon oil

Risotto of spiced butternut squash, kale & garden pea, crispy sprouts, crème fraîche, truffle oil (v)

All main courses are served with buttered seasonal vegetables, root vegetable mash & Roast potatoes

Desserts

Individual Christmas pudding served with crème anglaise, fresh berries

Dark chocolate fondant, mint chocolate Jersey ice cream, honeycomb soil

Raspberry & vanilla cheesecake, seasonal berries, raspberry swirl ice cream

Banoffee ice cream sundae, caramelised banana, amaretti biscuit

Sharing Cheese Plate

Selection of cheese served with biscuits, grapes, fig chutney, Jersey butter

Tea & Coffee

A selection of Twining's & Tetley teas or Lavazza coffee served with mince pies