Christmas Day 2026 – Royal Hotel *(Menu may be subject to change at any time)*

Arrival

Artisan bread rolls served with Jersey butter
Your choice of vegetable broth or winter berry sorbet (v)

Starters

Cocktail of king prawns & beetroot cured salmon, baby gem wedge, red onion, compressed cucumber, bloody Mary sauce, lemon gel, dill

Homemade ham hock & chicken terrine, tarragon aioli, brioche, celeriac remoulade, watercress

Sweet potato falafel, hummus, chopped salad, olive oil, pomegranate, coriander cress (v)

Whipped goats' cheese & red pepper crostini, carpaccio beetroot, walnut crumb, honey, seasonal leaves, fig (v)

Mains

Roasted turkey, glazed gammon, pork, sage & onion stuffing, pigs in blankets, cranberry & red onion compote, turkey gravy

Roasted Irish sirloin of beef, braised beef croquette, parsnip purée, Yorkshire pudding, beef gravy

Fishcake of smoked haddock, salmon & cod, sauteed Swiss chard, mustard cream sauce, fried hen's egg, micro herb salad

Risotto of sweet potato & butternut squash, squash purée, herb oil, crispy sage, parmesan, micro herbs (v)

All main courses served with seasonal vegetables, roast potatoes, root vegetable mash & cauliflower cheese

Desserts

Individual Christmas pudding, brandy crème anglaise, raspberry compote, fresh raspberries

Hot chocolate orange fondant, Jersey vanilla ice cream, chocolate & honeycomb soil, seasonal berries

Winter berry trifle 'terrine', chocolate shavings, hundreds & thousands

White chocolate & strawberry cheesecake, strawberry ice cream

Selection of cheese served with cheese biscuits, grapes, chutney, candied walnuts, Jersey butter

Tea & Coffee

A selection of Twining's teas & Kimbo coffee served with mince pies