New Year's Eve Menu 2026 – Royal Hotel *(Menu may be subject to change at any time)*

Arrival

Artisan bread roll served with Jersey butter
&
Champagne sorbet served with 'fizzy' berries

Starters

Creamy celeriac, truffle & thyme soup, truffled sourdough croutons, (v)

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

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

Wild mushroom & garlic arancini, roasted onion purée, truffle oil, micro herb salad (v)

Main Course

Chargrilled beef fillet (served pink or well), sautéed wild mushrooms & spinach, bearnaise sauce, truffle & parmesan potatoes

Pan fried fillet of cod, haricot blanc, chorizo & tomato ragu, basil oil, watercress

Pan roasted supreme of chicken, gratin potato, sautéed leeks & peas, baby carrots, crispy chicken bon bon, chicken jus

Risotto of butternut squash, sweet potato, spinach & tarragon, parmesan tuile, crème fraiche, micro herbs (v)

Dessert

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

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

White chocolate & strawberry cheesecake, strawberry ice cream

Limoncello tiramisu, macerated berries, shaved chocolate

To Finish

Selection of Twining's tea & Kimbo coffee served with assorted petit fours