

Christmas Day Menu

£67.95 PER PERSON

Starter

Cream of Roast Pumpkin Soup

Served with Garlic Herb Croutons and Crusty French Bread

Roulade of Oak Smoked Salmon and Guernsey Crab

Accompanied by Fresh Capers and a Citrus Mayonnaise

Sautéed Mushrooms Bound In A Creamy Garlic Sauce

Served over Toasted Brioche, topped with Rocket Lettuce, Parmesan Shavings and a Balsamic Glaze

Chef's Homemade Ham Hock Terrine

Served with Lightly Pickled Vegetables

Main Course

Roast Norfolk Turkey

With all the Christmas Trimmings, Crispy Roast Potatoes, Sage Gravy and Fresh Vegetables

Roast Sirloin of Beef

Served with a Yorkshire Pudding, Crispy Roast Potatoes, Horseradish Jus and Fresh Vegetables

Pan-Seared Fillet of Local Bass

Served over Buttery Crushed New Potatoes, Tenderstem Broccoli and finished with a Crab Beurre Blanc

Vegetarian Nut Roast

Served with all the Trimmings and Chef's Vegetarian Gravy

Desserts

Traditional Christmas Pudding

Served with a Brandy Sauce

Chef's Homemade Sticky Toffee Pudding

With Vanilla Ice Cream

Classic French Lemon Tart

With a Mixed Berry Compote and a Raspberry Sorbet

Rich Baileys Cheesecake

With Fresh Guernsey Cream and Drizzled with Chocolate Sauce

Followed by a Cheese Course

Coffee, Tea and Mince Pies