

Christmas MENU

£49.95 FOR 3 COURSES
SERVICE INCLUDED

CELEBRATE THE FESTIVE SEASON WITH OUR DELICIOUS
CHRISTMAS MENU, MADE WITH THE FINEST
LOCAL & SEASONAL INGREDIENTS.

FIRST COURSES

Chicken liver parfait, pear, parsley and gherkin salad,
Jersey chilli relish, toasted rustic bread

Roast spiced cauliflower and fregola, date dressing,
Spanish olives, roast butternut squash, apple **VV DF**

Wiltshire smoked trout, Jersey Royal salad, capers,
pickled red onion, baby chard **NGCI**

MAIN COURSES

Grilled fillet of cod, baby leeks, curried mussels, herb oil **NGCI**

Flat iron steak, watercress salad, onion rings,
chimichurri sauce, chips **NGCI DF**

Pumpkin and aubergine tikka masala,
green coconut yoghurt,
crispy fried chick peas, rice **VV NGCI DF**

Roast turkey wrapped in bacon, sage stuffing, Brussels
sprouts, roast potatoes, carrots, parsnips,
port and cranberry sauce white truffle oil, red wine sauce

PUDDINGS

Pineapple carpaccio, passion fruit, mango sorbet **VV NGCI DF**

Vanilla crème brûlée, fresh mango, passion fruit and mango
sorbet, shortbread crumb **V**

Traditional Christmas pudding, vanilla ice cream,
brandy sauce **NGCI**

**WE WELCOME GUESTS WITH ALLERGIES.
PLEASE SEE OUR ALLERGEN & SPECIALS MENUS FOR ALLERGENS.**