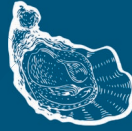


# Christmas Menu



£44.95 FOR  
3 COURSES  
SERVICE INCLUDED

## First Courses

Jersey Rock oysters (x6), served on ice  
with shallot vinegar NGCI DF

Pulled rabbit tagliatelle, smoked bacon, asparagus, mustard,  
fried parsley, cream

Beauvale blue cheese fritters, pear and red onion salad v

Grilled king oyster mushroom, pea purée,  
pumpkin seed dressing v v NGCI DF

Mussels, Jersey cider marinière NGCI

## Main Courses

Monkfish scampi, tomato and lettuce salad,  
tartar sauce, lemon DF

Fish of the day, fresh, sustainably sourced, fish  
(local where possible),  
served with a choice of winter salad of squash, apple,  
beetroot and frisée lettuce *or* braised endive,  
and a choice of sauce vierge NGCI DF *or* lemon butter NGCI

Flat iron steak, watercress & rocket salad, onion rings NGCI DF

Roast turkey wrapped in bacon, sage stuffing, Brussels sprouts,  
roast potatoes, carrots, parsnips, port and cranberry sauce

Lentil mujadara, roast sweet potato, fried tofu,  
grilled cos lettuce, lime and herb yoghurt v v NGCI DF

## Puddings

Traditional Christmas pudding, vanilla ice cream, brandy sauce

Hot chocolate fondant, crème fraîche ice cream v NGCI

Catalan crème brûlée, orange & cointreau infused,  
served with ginger & Jersey butter biscuit NGCI

Piña colada rice pudding, mango, passion fruit and coconut,  
mango and basil sorbet v v NGCI DF

Café gourmand, single espresso, choux bun 'craquelin',  
vanilla ice cream, white chocolate and cherry biscotti,  
toasted lime marshmallow

WE WELCOME GUESTS WITH FOOD ALLERGIES.  
PLEASE SEE OUR SPECIALS & ALLERGEN MENUS FOR ALLERGEN  
INFO & LET YOUR SERVER KNOW.