

Christmas

MENU

3 Courses £39.50 per person

STARTERS

Classic Italian Meatballs

Made with Guernsey Beef and topped with tomato sauce and Parmesan

Guernsey Crab, Prawn and Smoked Salmon Tower

With Caviar and Marie Rose sauce

Deep Fried Brie

Served with orange and cranberry sauce

Homemade French Onion Soup

Topped with a Gruyère & Cheddar crouton

MAINS

Traditional Roast Turkey

Served with apricot stuffing, pigs in blankets, and roast potatoes

Slow Braised Lamb Shank

With creamy mashed potatoes, pan jus and vegetables

Pan Seared Fillet of Salmon

Hollandaise sauce, spinach and mash

Roasted Butternut Squash and Spinach Risotto

Infused with truffle oil

Chargrilled 9oz Rib Eye steak (£7.00 Supplement)

With grilled tomato, mushroom and chips

DESSERTS

Traditional Christmas Pudding

Served with Chef's brandy sauce

Classic Lemon Tart

With a raspberry sorbet

Festive Eton Mess

Ice cream, mixed berries, crunchy meringue and whipped cream

Sticky Toffee Pudding

with vanilla ice cream

