



CHRISTMAS MENU

Starters

CREAM OF LOBSTER SOUP

King Prawn | Clams | Mussels

PAN FRIED JERSEY SCALLOPS

Basil | Parmesan | Pine Nuts | Carrot Puree

CHICKEN LIVER PARFAIT

Toasted Onion Bread

WARM BAKED GOATS CHEESE & ONION & FIG TART

Extra Virgin Herb Oil | French Dressing | Baby Seedling Salad

HIGHLAND SMOKED SALMON

Served with Baby Gambas

CHEESE SOUFFLE

Gruyere cheese & Comte Cheese Sauce

CRISPY HOT SCOTCH EGG

San Marzano Tomato | Piccalilli | Basil Dressing

CRAB & HOT GRILLED SMOKED SALMON TARTLET

Flavours of Peas | Creme Fraiche | Cucumber | Avocado

Mains

DINGLEY DELL ROASTED BELLY PORK

Roast Potatoes | Garlic Cream Hispi Cabbage | Fried Onions

PANFRIED FILLETS OF HALIBUT

Flavours of Fish Pie | Parsley Cream Velouté | Crispy Pomme Anna Potato

ROASTED NORFOLK FARM TURKEY

Bacon Chipolata | Sage & Onion Stuffing | Bacon Sprouts | Duck Fat Roasted Potatoes

BLACK TRUFFLE RAVIOLI

Portobello Mushrooms | Fine Herbs | Garlic Butter | Parmesan

FILLET OF SEA BASS

Smoked Salmon & Spring Onion Risotto | Dill | Extra Virgin Olive Oil

BRAISED BEEF RIB STEAK

Jersey Butter Creamed Mash Potato | Pancetta Bacon | Baby Onion | Chasseur Sauce

ROASTED CONFIT CABBAGE HEN OF THE WOOD MUSHROOMS

Asparagus & Pea Risotto | Crispy Onion & Baked Parmesan Crunch

CRAB AND AVOCADO THERMIDOR

Coconut & Basmati Rice | Topped with Melted Cheese

Desserts

PEAR AND STRAWBERRY PAVALOVA

Fresh Jersey Whipped Cream | Wild Strawberry Ice Cream

HOT APPLE CRUMBLE

Crème Anglaise | Vanilla Ice Cream

CHRISTMAS PUDDING

Brandy Cinnamon Sauce | Sultana & Nut Farce | Cherry Sorbet

MATURE CHEDDAR, BRIE & CREAMY DOLCELATTE

Biscuits | Apple | Pear | Honey Quince

TWO COURSES £34 | THREE COURSES £39

We do our best to reduce the risk of cross-contamination but we cannot guarantee that any of our dishes are free from allergens and therefore do not accept liability in this respect.

A 10% SERVICE CHARGE FOR BOTH FOOD AND DRINKS WILL BE ADDED TO YOUR BILL, PAYMENT IS AT YOUR DISCRETION.

