



CHRISTMAS SET MENU

TO START

Tempura prawn cocktail, mix of tempura and baby prawns,
baby gem salad, marie rose sauce

Roast parsnip soup, warm bread, parsley cream

Beef spring roll, mixed salad, plum and coriander dip

Togarashi smoked salmon, avocado, orange and lemon,
lime and coriander oil



MAIN COURSES

Herb crusted cod, crushed potato, artichoke purée,
anchovy and caper salsa

Traditional roast turkey with all the trimmings

10oz sirloin steak served with chips, onion rings, vine tomato
and mushroom (£4 supplement)

Gnocchi, sauté mushroom, spinach and cherry vine
tomato in white wine, parmesan and truffle cream sauce



DESSERTS

Selection of Jersey ice cream

Selection of local, british and continental cheeses
served with chutney, dried apricots, grapes and quince jelly,
warm bread and crackers (£2.50 supplement)
(Gluten free bread available)

Christmas pudding served with rum and raisin ice-cream

Rhubarb cheesecake, vanilla pod ice cream

£27.95 PER PERSON

(Maximum table size of 20 covers)

Please be aware that there could be nut traces in some of the ingredients used in the preparation
of our menus. If you have any dietary requirements please inform your waiter.

*Price is inclusive of GST



Zephyr