

## **Boxing Day Menu**

## Starters

Smooth chicken liver and foie gras parfait with fig and vanilla chutney, served with toasted brioche and pistachios

Roasted butternut squash and pear salad with goat's cheese fondue and crispy sage

Slow braised belly of pork with parsley purée and seared scallops

Home tea-smoked salmon with onion bahji, and mango and yoghurt couli

Leek and potato veloute with chorizo and quail's egg

Main courses (served from the carvery)

Traditional roast ribeye of Irish beef with Yorkshire pudding and horseradish

Roast leg of English lamb, rubbed with spices and served with mint sauce and redcurrant jelly

Roast crown of free range turkey with pigs in blankets, truffle and chestnut stuffing and cranberry jus

Jersey seafood and shellfish pie

Roasted vegetable crumble

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All of the above are served with mixed vegetables, roast potatoes and cauliflower cheese

## **Desserts**

Rich dark chocolate tart with clotted cream and almonds

Baked vanilla cheesecake with caramelised banana and toffee sauce

Christmas pudding parfait with redcurrant ice-cream

Selection of Jersey and English cheese with fig roll, grapes and biscuits

£42.50 per person (Price inclusive of GST)

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.