



Christmas Table d'Hôte Menu

Starters

Smoked salmon, prawn and avocado with mango and onion

Double baked cheddar cheese soufflé, spiced pear, walnuts

Terrine of duck, cherries, mange tout

Spiced crab cake, chilli jam, papaya

Cold smoked quail, pomegranate, couscous, apricot, mint

Mains

Cannon of venison, chocolate, parsnip, chestnut gnocchi

Traditional roast turkey, gluten free pig in blanket, roast potato, truffle stuffing

Fillet of sea bass, miso mash, Thai butter sauce

Fillet of cod with herb crust, spinach, saffron velouté

Open vegetable lasagne, basil hollandaise

Desserts

Christmas pudding, spiced apples and redcurrant sorbet

Pineapple crumble, gingerbread ice cream, coconut anglaise

Chocolate orange mousse, white chocolate sorbet

Cherry frangipane tart, cinnamon ice cream

A selection of Jersey and French cheeses and biscuits

£36.00

Price is 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.