



Christmas Table d'Hôte Lunch 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

Two Courses £23.50

Three Courses £28.00

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.