



# CHRISTMAS BANQUETING MENU

## STARTERS

- Prawn and crab, smoked salmon,  
caviar, apple
- Confit duck and foie gras terrine,  
textures of plum
- Crispy belly pork, sweet potato, asian slaw
- Smoked mackerel paté, pickled cucumber,  
horseradish



## MAINS

- Traditional roast turkey, roast parsnips,  
carrots and brussels sprouts
- Slow cooked lamb shank tagine style,  
mash, green beans
- Roast salmon, herb crust, miso mash,  
thai butter sauce
- Pan fried bass fillet, crushed new potato,  
savoy cabbage, saffron volute



## DESSERTS

- Christmas pudding, spiced apples  
and redcurrant sorbet
- Set vanilla cream, textures of cranberry
- Rich chocolate brownie, banana ice cream  
and toffee
- A selection of Jersey and French cheeses  
and biscuits

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£39.50\* PER PERSON

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

