

Christmas Party Menu

Available Every Lunch & Sunday-Thursday Evenings

From 26th November-24th December 2021

Minimum 10 people

2 Courses £23.50, 3 Courses £29.95

Winter Vegetable Broth (V/VE) (GF)

Rustic Bread, Guernsey Butter

Spicy Chicken Wonton Cup (GFA)

Quinoa & Peanut Salad

Salmon Fish Cakes (GFA)

Cucumber Salad, Ginger & Chilli Aioli

Wild Mushrooms with Herb Cream Cheese & Chives (GFA) (V)

Rocket Salad & Chardonnay Butter, Toasted Brioche



Roast Norfolk Turkey (GF)

Pigs in Blankets, Herb & Chestnut Stuffing, Cranberry Sauce, Natural Gravy

225g Sirloin Steak (GF) (£4 Supplement)

Served Pink or Well Done, Diane Sauce, Vined Cherry Tomatoes & Onion Rings

Pan Roasted Gressingham Duck Breast (GF)

Braised Red Cabbage, Grand Marnier Sauce

Pan Fried Skate Wing (GF)

Caper & Prawn Butter Sauce

Glazed Goats Cheese Ratatouille Stack (V) (GF)

Aubergine Caviar, Warm Pesto Dressing

Served with Sharing Bowls of Duck Fat Roasted Potatoes, Herb Buttered New Potatoes, Brussels Sprouts, Honey Roasted Root Vegetables & Cauliflower Cheese



Christmas Pudding (GFA)

Rum Custard

Traditional Apple Strudel

Crème Anglaise

Raspberry & Vanilla Cheesecake (GFA)

Winter Berry Coulis, Guernsey Cream

Cheese Board (GFA) (£2 Supplement)

Mature Cheddar, Brie and Stilton with Chutney, Celery, Grapes, Caramelised Walnuts & Biscuits

GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Available | *Vegan Option Available.
Please note that some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.