



BOOK A TABLE

Christmas Day Menu 2019

Teriyaki Pork Belly & Scallops slow roasted marinated pork belly & scallops with Teriyaki sauce

Duck liver pate & smoked duck breast salad on a bed of micro salad, cherry gel and pickled baby beetroot with toasted brioche

Pan fried Scallops served in a shell with a chestnut cream sauce

Deep Fried Brie (V) with a redcurrant jelly dip & dressed micro herbs

Salmon Gravlax House cured salmon, smoked king prawns, avocado mousse, charred baby fennel & micro salad with smoked oil

Mediterranean Mezze Plate (V) Spiced hummus with coriander, tzatziki, marinated olives and sundried tomatoes served with homemade flat bread

Roasted Jerusalem Artichoke Soup (V) with pickled salsify & mustard cress

Virgin Mary Tomato juice, worcester sauce, lemon and cracked black pepper

Lemon & Vodka Granito lemon & vodka flavoured crushed ice

Traditional Roast Turkey seasoned and oven roasted turkey accompanied with chipolata sausage wrapped in bacon, savoury stuffing, red wine gravy, cranberry sauce, roast potatoes and seasonal vegetables

Roast Beef with Yorkshire pudding, roasted potatoes, seasonal vegetables & red wine gravy
Vegetarian Roast “Turkey” (V) made with Quorn, roasted potatoes, vegetarian gravy & seasonal vegetables

32 Day Dry Aged Ribeye Steak sautéed mushrooms, grilled tomato and triple cooked chips
Stuffed Slow roasted Pork Belly with sage & onion stuffing, butter roasted seasonal vegetables, Jersey apple brandy sauce and crackling

Pheasant Breast pan seared with fondant potato, sautéed sprouts and bacon jam

Grilled Plaice whole grilled plaice on the bone with a shrimp butter sauce, confit potatoes & saladonia pickle & shallot garnish

Seafood Espetada Grilled salmon chunks, king prawns and scallops a skewer with new potatoes & seasonal vegetables

Vegetable Bunny Chow (V) Chick peas, spinach & mixed vegetables in a tasty curry sauce served inside a homemade bread pot

Chilli Minced Quorn (V) Vegetarian chilli made of minced Quorn with chilli, tomato, bean mix

Choose from Chef’s Dessert board

£79.00 per adult + 10% service charge.
£38.00 per child on the above set menu or the children’s menu + 10% service charge
50% deposit required to secure booking

All dishes subject to change

Call us now to book your table on (01534) 722239 or email your request to info@theinnjersey.com

A 50% deposit is required to secure your booking