



Christmas Day Menu

Roasted Butternut Squash and Apple Soup (V, VG) light cream of roasted butternut squash and apple with optional garlic brioche

Royal Tuna Tower layered mango & avocado salsa topped with caviar and crispy sesame wontons

Crab, Prawn and Pink Grapefruit Cocktail avocado, gem lettuce, samphire and Bloody Mary dressing

Carpaccio of Beef drizzled with balsamic glaze with a herb salad and horseradish cream crostini

Dingley Dell Pork Terrine served with sourdough and picallili

Caramelized Red Onion and Goat Cheese Tart with a tomato jelly pesto

Grilled Vegetable Antipasti (V, VG) served on focaccia, with olives

Christmas Consommé
Black Cherry Sorbet

Traditional Roasted Turkey pigs in blankets, chef's special stuffing, roasted root vegetables with a red wine reduction

Beef Wellington scalloped potatoes, roasted vegetables and red wine reduction

Honey Glazed Gammon Ham scalloped potatoes and vegetables with Cumberland sauce

Duck Confit with blueberry honey and orange sauce, dauphine potatoes and medley of vegetables

Cajun Blackened Grilled Sea Bass crushed Jersey royal potatoes with a medley of vegetables and sauce vierge

Nut Roast (V, VG) roast potatoes, savoy cabbage and seasonal vegetables with vegan gravy

Mushroom, Cranberry, Spinach and Brie Wellington (V) with red onion chutney, parsnips, vichy carrots and handcut chips

Sea Food Linguine pasta tossed with grilled prawns, scallops and tomato with a garlic and white wine glaze and a side of garlic bread

Tofu or Prawn Thai Yellow Curry (V, VG) crispy golden potatoes, cauliflower, tofu or king prawn and sweet peas in curried sauce, with a lemon cilantro rice

Christmas Pudding made with dried fruits, pecans, ginger, bourbon and golden syrup, served with a bourbon cream sauce

Banoffee Pie drizzled in a coffee cream with Jersey vanilla ice cream

Tiramisu with Amaretto chocolate sauce

Sticky Toffee Pudding with treacle sauce and Jersey vanilla ice cream

Chocolate Yule Log with pouring cream

Apple Crumble served with crème anglaise

Vegan Lime Panna Cotta (VG) with a berry compote

Cheese Board trio of cheese, savoury biscuits, celery, grapes, apples, chutney and quince jelly

Tea, Coffee and Truffles

£86.50 per adult

£40.50 per child (12 and under)

Glass of prosecco/beer on arrival