



## 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

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**Christmas Consommé**  
**Black Cherry Sorbet**

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**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

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**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

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**Tea, Coffee and Truffles**

Glass of prosecco/beer on arrival

**£86.50 per adult    £40.50 per child (12 and under)    (+ 10% service charge)**