





CHRISTMAS MENU





The prices are from £24.95 per person for 2 Courses and £31.95 per person for 3 Courses



STARTERS



Roast Pumpkin Soup

served with crusty bread rolls and Guernsey butter

Homemade Ham Hock Terrine

served with lightly pickled vegetables

Smoked Salmon Mousse

served with toasted ciabatta fresh lemon and capers

Sautéed Wild Mushrooms

served in a garlic cream sauce on toasted brioche



MAINS



Roast Turkey and Pigs in Blankets

with crispy roast potatoes with chestnut stuffing and cranberry gravy

Pan Seared Supreme of Salmon

accompanied by a warm hollandaise sauce

Roast Sirloin of Beef

light yorkshire pudding, crispy potatoes with chef's gravy

Trio of Flat Cap Mushrooms

stuffed with asparagus, Stilton, roasted sweet peppers and glazed with smoked cheddar



DESSERTS



Traditional Christmas Pudding

served with chef's brandy sauce

Classic French Lemon Tart

served with a mixed berry compote

Bailey's Cheesecake

with freshly whipped Guernsey cream and chocolate sauce

Selection of French and British Cheeses

served with house chutney, celery, grapes and savoury biscuits