



Christmas Party Menu

Jerusalem Artichoke Soup, with Wild Mushrooms and White Truffle (v)

Pheasant and Wild Boar Terrine, with Cranberry and Ginger Chutney and Toasted Sourdough

Local White Crab Meat, Endive and Apple Salad with Orange Miso Dressing

Mature Guernsey Cheddar Souffle, Mulled Pear, Pickled Walnuts and Mizuna Leaves (v)

Smoked Haddock and King Prawn Rilette, Lemon Puree, Watercress and Toast

*Roast Grove Smith Farm Turkey with Turkey Leg and Chestnut Stuffing, Duck Fat Roast Potatoes,
Roast Vegetables, Jus and Homemade Cranberry Sauce*

Root Vegetable Crumble with a Gruyere and Hazelnut Topping and Saffron Buttered Sprouts (v)

*Fillet of Beef with Potato and Celeriac Dauphinoise, Thyme roasted Baby Carrots, Shallot Puree
and Red Wine Jus*

*Pan Fried Cod Fillet with Chestnut Gnocchi, Roasted Butternut Squash, Winter Greens and Sage
Butter*

Venison Cottage Pie with Roasted Beetroots and Pickled Blackberry Jus

Mulled Apple Tarte Tatin with Gingerbread Ice Cream

White Chocolate Parfait with Cranberry and Orange

Dark Chocolate and Cherry Fondant with Christmas Pudding Ice Cream

Cheese Board

Selection of our Winter Sorbets / Ice cream

3 Courses £35

**Please advice us if you have any specific dietary requirements*

***Discretionary 10% service charge will be added to the final bill*

****All orders for this Three Course Menu must be Pre-order in advance*