

# Secrets and Spies

For a Christmas office 'do' with a Royal Yacht twist, join us for an evening of merriment in our heavenly Celestial Hall.

Fun and laughter will be the order of the day along with delicious food, fantastic wine, live music during dinner and great company followed by a night of dancing down in The Drift!

Our shared Christmas 'Secrets and Spies' party will be held on Saturday 20th December

Only £40 per person

- Surprise cocktail on arrival
- 3 course dinner with coffee
- Live entertainment during dinner
- VIP entry to The Drift to dance the night away

*(Tables of between 8-12 people available)  
Overnight accommodation available*

To book a table please email [events@theroyal yacht.com](mailto:events@theroyal yacht.com)  
or contact our events team on 01534 615411 for further details.

*Undercover Tuxedos and cocktail dresses optional!*



**THE ROYAL YACHT**  
HOTEL • SPA • RESTAURANTS

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*Secrets & Spies*  
*Shared Christmas Party Menu*  
*Saturday 20<sup>th</sup> December, 2008*

Pre-order is required by 4<sup>th</sup> December, 2008

To Start:

Gressingham duck terrine with foie gras, cranberry jelly and pain d'épice

Or

Duo of salmon:

Home smoked salmon with aubergine caviar and salmon crackling,  
saffron marinated gravadlax with cucumber and apple crème fraiche

Or

Veloute of butternut squash soup with blue cheese foam  
and crispy sage leaves (v)

Main course:

Roast free range turkey with traditional trimmings and roast sirloin of  
Jersey Tender Beef with fresh horseradish, Yorkshire pudding and honey  
glazed winter vegetables

Or

Pan fried fillet of black bream with fennel gnocci and a light curry foam

Or

Mille feuille of winter greens and artichokes, pickled mushrooms and  
beetroot sabayon (v)

Desserts:

Vanilla poached pear with a frozen hazelnut parfait and honey gelatine

Or

Christmas pudding baked Alaska with hot cherries

**Tea, coffee and mince pies**