



Christmas Eve

Starters

Terrine of duck and foie gras with fig chutney and toasted brioche

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Roast pumpkin veloute with seared scallop and chorizo

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Timbale of crab, flavoured with ginger and coriander, with cauliflower purée and beetroot cress

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Red onion tart tatin with blue cheese and pears

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Simple smoked salmon with traditional garnish

Main courses

Cannon of pork fillet with chestnut purée, gratin potato and carrots

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Ballotine of free range turkey with sirloin steak, Yorkshire pudding, traditional trimmings and artichoke purée

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Roast fillet of cod with butternut squash purée, rosti potato and wild mushroom cream

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Pan fried fillet of bass with creamy mash and seafood bouillabaisse

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Grilled flat cap mushrooms, topped with a cheddar rarebit and served with new potatoes and side salad

Desserts

Christmas pudding parfait with redcurrant sorbet and brandy Anglaise

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Hot chocolate fondant with Sue's black butter fudge ice cream

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Selection of Jersey and British cheese with fig wheel and quince jelly

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Vanilla panna cotta with blackberries and biscotti

£37.50 per person
(Price inclusive of GST)