



## *Christmas Eve Dinner Menu*

### *Appetiser*

Lobster, prawn and crab arancinni with soused carrot and shallot

### *Starters*

Compression of Gressingham duck with golden raisins, cranberry jelly and pain d'épice

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Duo of salmon:

Hot smoked salmon with aubergine caviar and salmon crackling, saffron marinated gravadlax with cucumber and apple crème fraîche

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Sirocco's own style of melon and parma ham

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Cream of celeriac soup with caramalised chestnuts (V)

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Warm crab and quail egg beignet with soused vegetables and scallop ceviche

### *Main courses*

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

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Roast sirloin of Jersey Tender Beef with Bourguignon garnish, glazed root vegetables and rosemary gnocchi

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Pan fried fillet of sea bass on a smoked haddock brandade, braised baby gem and a saffron and caper butter sauce

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Double breast of baby chicken with a wild mushroom and truffle mousse, butter braised potatoes and glazed winter vegetables

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Polenta, spinach and mushroom gateaux with roasted cherry tomato fondu (V)



### *Deserts*

Mulled wine poached pear with a winter fruit jelly, crème fraîche ice cream

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Christmas pudding baked Alaska with hot cherries

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Valrhona chocolate tart with cinnamon mascarpone

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Winter fruit strudel with Christmas pudding ice cream

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Selection of Jersey cheese with celery and oat cakes

### **Tea, coffee and mince pie**

£37.50 per person

Price inclusive of Goods and Services Tax

### **The Royal Yacht**

Weighbridge St Helier Jersey C.I. JE2 3NF

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