



Christmas

£45 for three courses
Supplements and 10% service charge apply

*Celebrate the season with the finest local and seasonal ingredients,
thoughtfully crafted into dishes made to savour and celebrate.*

Starters

Beef tartare, soy-cured Jersey egg yolk, sourdough toast DF

Hand-dived Jersey scallops, sherry-vinegar butter, smoked bacon, crushed peas, pickled lemons NGCI

Jersey Crab, Jersey crab hummus (contains sesame), apple, pickled fennel, radish, sourdough DF

Scottish smoked salmon, capers, lemon, horseradish cream, Guinness bread

Chicken & duck liver parfait, grape chutney, cornichon, sourdough toast

Crottin goat's cheese, olive tapenade, Jersey tomato V NGCI

Mains

Royal festive turkey, bacon, sage stuffing, Brussels sprouts, roast potatoes,
carrots, parsnips, red wine gravy, port & cranberry sauce

Smoked haddock, poached egg, leaf spinach, mash, shellfish sauce NGCI

Chicken Caesar schntizel, fried egg, baby gem, parmesan, croutons, anchovy dressing, brown caper butter

Sirloin of beef, Jersey butter mash, red wine gravy NGCI
(+ 5 SUPP)

Shepherd's pie, garden peas, rich gravy

Hake, carrot, cabbage, lemon, thyme NGCI

Puddings

Traditional Christmas pudding, brandy sauce, vanilla ice cream V

Banana sticky toffee pudding, butterscotch, house Jersey vanilla ice cream V NGCI

Baked Alaska coupe, vanilla sponge, house tonka bean ice cream,
spiced plums, orange, granola, meringue V

Tiramisu parfait, house Jersey chocolate ice cream V

Fresh fruit, mango sorbet, passion fruit sauce VV NGCI DF

Orange crème brûlée, sauternes sultanas, lemon shortbread V

