

Christmas Day Lunch 2023

La Barbarie

HOTEL | RESTAURANT | BAR

Mulled Wine & Canapes on Arrival

Winter Vegetable Broth (VG)
Crusty Bread

Salmon & Prawn Terrine (GF)
Pickled Cucumber, Horseradish Cream

Duck Rilette (GFO)
Spiced Plum Chutney, Toasted Sourdough

Grilled Guernsey Goats Cheese (V, GF)
Beauval Honey Dressing, Roast Hazelnuts, Winter Leaves

Champagne or Fruit Sorbet (V, GF)

Traditional Roast Carvery

Roast Norfolk Turkey (GF)
21 Day Aged Rib of Beef
Traditional Accompaniments

Grilled Guernsey Turbot, Samphire
Baby Leaf Spinach, Champagne Sauce, New Potatoes

Vegetable Wellington (V)
Cranberry Compote
Vegetables from the Carvey

Christmas Pudding (GFO)
Brandy Sauce

Iced Raspberry Parfait (V, GF)
Seasonal Berries

Selection of Guernsey Dairy & Le Hechet Farm Ice Creams (V)

Guernsey Cheese Board
Served with Fig Relish and Biscuits

Coffee & Mince Pie

£80.00