

Christmas Day Lunch 2024

Mulled Wine & Canapes on Arrival

Roast Butternut Squash Soup (VG)
Sour Cream, Toasted Pumpkin Seeds

A Trio of Smoked Salmon, Peeled Prawns & Guernsey Crab (GF)
Marie Rose Sauce

Potted Pork with Duck & Pistachios
Spiced Plum Chutney, Toasted Sourdough

Guernsey Goats Cheese Crostini (V)
With Sun Dried Tomatoes & Figs, Balsamic Dressing

Champagne or Fruit Sorbet (V, GF)

Traditional Roast Carvery

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

Grilled Brill with Crayfish Butter Sauce
Tenderstem Broccoli, New Potatoes

Individual Nut Roast (V)
Roasted Red Pepper Compote
Vegetables from the Carvery

Christmas Pudding (GFO)
Brandy Sauce

Vanilla Panacotta
Winter Fruits

Cherry & Almond Tart
Amarena Cherry IceCream

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

Guernsey Cheese Board
Served with Fig Relish and Biscuits

Coffee & Mince Pie

£85.00
Under 12 £39.50