

## December Set Menu 2025

**Vegetable Broth (V,GF,DF)**

*Served with Crusty Bread*

**King Prawn Fritters (DF)**

*Chipotle Mayo*

**Chicken Liver Parfait (GFA)**

*Tomato Chutney, Toasted Sourdough*

**Cobb Salad (GF,V)**

*Cherry Tomato, Sweetcorn, Cucumber, Avocado & Egg  
On a bed of Salad Leaves, Ranch Dressing*

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**Grilled Sea Bass, Champagne Sauce**

*Steamed Baby Leaf Spinach, New Potatoes*

**Roast Turkey (DF)**

*Chestnut Stuffing, Bacon wrapped Chipolata, Roast Gravy  
Roast Potatoes & Fresh Market Vegetables*

**Ribeye Steak, Chimichurri (GF)**

*Grilled Cherry Tomatoes, Sweet Potato Fries*

**Winter Vegetable Crumble (V,DF)**

*Champ*

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**Christmas Pudding (GFA)**

*Brandy Sauce*

**Vanilla Panna Cotta**

*Winter Berries*

**Pear & Almond Tart**

*Chocolate Sauce, Vanilla Ice-Cream*

**Selection of Guernsey Dairy Ice Creams**

**Barbarie Cheese Board**

*Served with Grapes, Fig Relish and Biscuits*

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**Tea or Coffee & Mince Pies**

Two Course with Coffee £32.00

Three Course with Coffee £39.00

**(V) Vegetarian, (DF) Dairy Free, (GF) Gluten Free,  
(GFA) Gluten Free Available**

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.  
If you have any food allergies or food intolerances, please ask a member of waiting staff  
about the ingredients in your meal before placing your order