



The Duke of Richmond Hotel
Christmas Party Menus
Menu 1

Cream of Leek and Potato Soup (v)

Confit of Duck served with Bean Cassolet

Oak Smoked Scottish Salmon with Potato Salad, Chives and Wasabi Dressing



Refreshing Fruit Sorbet



Steamed Channel Island Plaice Florentine
Accompanied with a light cream cheese sauce

Roasted Turkey Breast

With a herb and fruit stuffing, chipolata sausage and red wine jus

Honey Roasted Gammon

Served with pineapple and chilli chutney

Baked Aubergine Parmigiana (v)

With basil pesto

All served with Roast Herbed Potatoes, Parsley New Potatoes and Buttered Seasonal Vegetables



Warm Christmas Pudding with Brandy Custard

Trio of Cheeses with Grapes, Celery and Biscuits

Fresh Fruit Salad with Guernsey Whipping Cream



Coffee and Mince Pies

£23.95



The Duke of Richmond Hotel
Christmas Party Menus
Menu 2

Chicken, Vegetable and Sweetcorn Broth

Atlantic Prawn and Avocado Timbale with Marie Rose

Crown of Galia Melon with Soft Fruit Compote and Coulis (v)



Refreshing Fruit Sorbet



Char-grilled Supreme of Scottish Salmon

Served with a rich parsley cream sauce

Roast Norfolk Turkey

With brown meat, chipolatas and red wine gravy

Roast Rib of Beef

Accompanied with Yorkshire pudding and pan jus

Mushroom and Garlic Pasta (v)

Finished with fresh Guernsey herbs

All served with Roast Herbed Potatoes, Parsley New Potatoes and Buttered Seasonal Vegetables



Chocolate and Coffee Tiramisu

Lemon Cheesecake with Strawberry Sauce

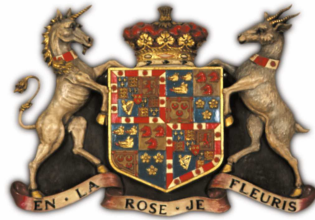
Warm Christmas Pudding with Brandy Custard

Trio of Cheeses with Grapes, Celery and Biscuits



Coffee and Mince Pies

£25.95



The Duke of Richmond Hotel
Christmas Party Menus
Menu 3

Cream of Broccoli and Blue Cheese Soup (v)

Local Chancre Crab and Prawn Cocktail with Thousand Island Sauce

Duck Liver Parfait with Toasted Brioche, Red Onion Jam and Crispy Leaves



Refreshing Fruit Sorbet



Poached Fillet of Local Lemon Sole

Filled with a seafood mousse and served with a prawn cream sauce

Char-grilled Medallions of Turkey Breast

With a herb and fruit stuffing, chipolata sausage and thyme jus

Roast Herbed Loin of Pork

With a creamy apple, sage and peppercorn sauce

Spinach, Tomato and Radicchio Pasta (v)

With parmesan sauce

All served with Roast Herbed Potatoes, Parsley New Potatoes and Buttered Seasonal Vegetables



Warm Christmas Pudding with Brandy Custard

Winter Berry Cheesecake with Raspberry Sorbet

Chocolate and Hazelnut Truffle with Vanilla Ice Cream

Trio of Cheeses with Grapes, Celery and Biscuits



Coffee and Mince Pies

£27.95



The Duke of Richmond Hotel
Christmas Party Menus
Menu 4

Cream of Local Mushroom Soup

Duck Liver Parfait with Red Onion Jam, Toasted Brioche and Crispy Leaves

Plaice, Tiger Prawns and Cherry Tomato Skewer with Onion and Coriander Salsa

Sautéed Mediterranean Vegetables and Feta Cheese Salad, glazed with Balsamic Essence (v)



Refreshing Fruit Sorbet



Pan Fried Halibut Steak

Set on a bed of ratatouille and pesto

Roast Norfolk Turkey

With brown meat, chipolatas and plum sauce

Herb Roasted Rump of Lamb

Accompanied with a rosemary and port wine jus

Tomato, Mozzarella and Basil Ravioli (v)

With a herb butter sauce

All served with Roast Herbed Potatoes, Parsley New Potatoes and Buttered Seasonal Vegetables



Warm Christmas Pudding with Brandy Custard

Trio of Cheeses with Grapes, Celery and Biscuits

Fruit Tart with Crème Pâtisserie, served with Vanilla Crème Anglaise

Chocolate Marquise with Caramel Ice Cream



Coffee and Mince Pies

£28.95



The Duke of Richmond Hotel
Christmas Party Menus
Menu 5

Blackened Cajun Chicken Caesar Salad with Crispy Bacon and Parmesan Shavings
Local Chancre Crab and Prawn Timbale with Wholegrain Mustard and Chives Vinaigrette
Baked Portobello Mushroom with Sunblushed Tapenade, Wilted Spinach and Goats Cheese,
finished with Pesto and Balsamic (v)



Refreshing Fruit Sorbet

Minestrone Soup with Parmesan



Roast Scottish Salmon and Lemon Sole Rosette
With a dill beurre blanc

Roasted Norfolk Turkey
With brown meat, fruit and sage stuffing and gravy

Honey Roasted Herb Crusted Best End of Lamb
Served with red wine and rosemary jus

Baked Vegetable Wellington (v)
With a Provençal and cherry sauce

All served with Roast Herbed Potatoes, Parsley New Potatoes and Buttered Seasonal Vegetables



Poached Pear Belle Helene

Warm Christmas Pudding with Brandy Custard

Trio of Cheeses with Grapes, Celery and Biscuits

Hot Chocolate Brownie with Toffee Sauce and Vanilla Ice Cream



Coffee and Mince Pies

£30.95



The Duke of Richmond Hotel
Christmas Party Menus
Menu 6

Crown of Galia Melon with Atlantic Prawn and Marie Rose
Slow Confit of Crispy Duck Leg with Braised Red Cabbage and Madeira Jus
Asparagus and Feta Cheese Salad with Herb Vinaigrette



Cream of Guernsey Tomato Soup with Basil Oil



Refreshing Fruit Sorbet



Pan Seared Local Brill
With lime and chilli butter

Roasted Turkey Breast
With a herb and fruit stuffing, chipolata sausage and red wine gravy

Char-grilled Fillet Steak
With mushrooms and au poivre sauce

Courgettes and Pepper Linguini (v)
Finished with pesto and parmesan shavings

All served with Roast Herbed Potatoes, Parsley New Potatoes and Buttered Seasonal Vegetables



Warm Christmas Pudding with Brandy Custard
Milk Chocolate Mousse with Caramel Ice Cream
Trio of Cheeses with Grapes, Celery and Biscuits
Winter Wild Berry Cheese Cake with Cassis Sorbet



Coffee and Mince Pies

£32.95