THE DUKE OF RICHMOND HOTEL ★★★★

CELEBRATE CHRISTMAS 2013

The Duke of Richmond Hotel is proud of its reputation for outstanding service and fine food, and we look forward to welcoming you during the festive season.

Christmas Fayre Menu
29th November – 23rd December 2013

LUNCH £19.95 PER PERSON

DINNER £24.95 PER PERSON

Including Amuse Bouche

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CHOICE OF STARTERS

Chef's homemade soup of the day (v)

Potted beef
spicy tomato chutney

Poached salmon and cucumber timbale
beetroot dressing

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CHOICE OF MAIN COURSE

Traditional roast turkey with chestnut stuffing
chipolatas, red wine jus

Grilled fillet of cod
curried crust and a coconut fumet

Risotto primavera (v)
rocket salad and Parmesan

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CHOICE OF DESSERTS

Christmas pudding
brandy custard

Dark chocolate délice
roasted plum purée

Cheese plate
celery, chutney, grapes and biscuits

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FESTIVE AFTERNOON TEA

1st – 23rd December 2013

Deluxe - £15.50 per person

Champagne - £19.50 per person

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FRESHLY CUT FINGER SANDWICHES

Smoked ham with grain mustard mayonnaise

Egg mayonnaise with cress

Smoked salmon and cream cheese

Turkey and cranberry crème fraîche

Scottish Cheddar cheese and pickle

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SELECTION OF HOMEMADE CAKES AND PASTRIES

Brandy fruit cake

Praline éclair

Cherry and almond cupcake

Pistachio chocolate chip cake

Mulled pear trifle

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HOMEMADE SCONES WITH JAM AND CLOTTED CREAM

Plain Scones

Cranberry and cinnamon scones

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Christmas Eve Dinner
Tuesday, 24th December 2013

£35.00 per person

CHOICE OF STARTERS

Cream of wild mushroom soup
Guernsey cream and truffle oil

Smoked salmon and dill crème fraîche blini (v)

Game terrine
fig and pear chutney

Twice baked Roquefort soufflé (v)
baby leaves, balsamic dressing

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Refreshing fruit sorbet

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CHOICE OF MAIN COURSE

Pan seared 6oz fillet steak
bourguignon sauce and baby vegetables

Medallions of pork loin wrapped in smoked pancetta
dauphinoise potatoes, sage and apple sauce

Chargrilled supreme of salmon
herb potato cake and béarnaise sauce

Spinach and ricotta cannelloni (v)
tomato and herb sauce

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CHOICE OF DESSERT

Guernsey bread and butter pudding

Apple tart tatin
vanilla ice cream

Chocolate and orange cheesecake

English and continental cheese
celery, grapes, chutney and biscuits

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Coffee, tea and petit fours

Christmas Day Lunch
Wednesday, 25th December 2013

£79.00 per person

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A glass of Prosecco, Treviso Pasqua on arrival

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CHOICE OF STARTERS

Roasted pumpkin and chilli soup (v)

Ham hock terrine
pineapple chilli chutney

Lobster ravioli
pea purée and beurre blanc

Three cheese soufflé (v)
watercress and cranberry salad, walnut vinaigrette

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Refreshing fruit sorbet

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CHOICE OF MAIN COURSES

Roast crown of turkey
all the trimmings, thyme jus

Roast loin of venison
fondant potato, cherry jus

Pan roasted fillet of brill
potato cake and lemon hollandaise

Baked wild mushroom Wellington (v)
tarragon and mustard cream sauce

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CHOICE OF DESSERTS

Christmas pudding
brandy sauce

Steamed chocolate pudding
pistachio and mint ice cream

Tiramisu
pistachio tuile

Local, British and continental cheese
celery, chutney, grapes and biscuits

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Coffee and mince pies

Boxing Day Menu
Thursday, 26th December 2013

£35.00 per person

CHOICE OF STARTERS

Curried parsnip and apple soup (v)

Braised chorizo and white bean cassoulet

Pan seared local crab cakes (v)
saffron aioli

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CHOICE OF MAIN COURSES

Roast supreme of Guinea fowl
butternut squash purée, honey and Port jus

Grilled fillet of cod
seafood crushed potatoes, parsley sauce

Pumpkin and chilli risotto (v)
Parmesan crisps

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CHOICE OF DESSERTS

Baileys chocolate cheesecake
espresso ice cream

Wild cherry mousse
hazelnut and white chocolate cookies

British and continental cheese
celery, chutney, grapes and biscuits

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Coffee and petit fours

New Year's Eve Dinner
Tuesday, 31st December 2013

£75.00 per person

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COCKTAIL ON ARRIVAL

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SHARING PLATTERS

Bang bang chicken noodle salad

Scallop and Parma ham skewers

Ham hock, bubble & squeak, quail's egg

Local crab fritters

Vegetable pakoras

CHOICE OF MAIN COURSES

Medallions of monkfish
chorizo and butterbean cassoulet

Loin of venison
hazelnut and cherry crust, leek fondant potato, juniper berry jus

Spinach and ricotta ravioli (v)
sage and tomato emulsion

CHOICE OF DESSERTS

Chocolate bavarois
winter berry compôte

Guernsey cheese platter
celery, chutney, grapes and biscuits

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Coffee and petit fours

DANCING AND LIVE MUSIC WITH BIG MART'S BIG EASY

For further information about all the
Christmas activities taking place at the hotel
please contact our Christmas Co-ordinator

Telephone: +44 (0) 1481 726221

The Duke of Richmond
Cambridge Park, St Peter Port, Bailiwick Of Guernsey
GY1 1UY, Channel Islands

Telephone: +44 (0) 1481 726221
Fax: +44 (0) 1481 728945

Email: events@dukeofrichmond.com
www.dukeofrichmond.com

www.RedCarnation.com