



CHRISTMAS EVE DINNER MENU
TUESDAY, 24TH DECEMBER 2019
£46.00 PER PERSON

Mutton broth

potato and leek pie

Duck roulade

artichoke, crispy egg

Poached salmon rillettes

pickled fennel, horseradish snow

Fig and Fort Grey orzo (v)

baby leaves, sun blushed tomato and corn



Guernsey beef brisket

mushroom duxelle, roasted cauliflower

Smoked pork belly and cheek

sweet potato, curly kale

Pan fried cod fillet

herb gnocchi, Cheddar crust, charred leek

Pumpkin and carrot risotto (v)

Gruyère cheese, rocket salad

Mushroom and tarragon ravioli (v)

white wine and Parmesan cream



Guernsey Gâche and butter pudding

brandy custard

Raspberry and almond frangipane

vanilla ice cream

Dark chocolate mousse

orange and ginger gel, almond granola

English and continental cheese

celery, grapes, chutney and biscuits



Coffee and mince pies

*If you require information on the allergen content of our food
Please ask a member of staff and they will be happy to help you.*