

# Christmas

*Parties & Celebrations*



*La Grande Mare*  
HOTEL, GOLF & COUNTRY CLUB ★★★★★

# Festive Lunch Menu

1 - 30 December 2018

£16.50pp  
Served 7 days a week

Christmas crackers  
and party poppers

## STARTERS

**Piquant smoked salmon tartare**  
topped with poached crevette, lime and  
harissa vinaigrette and Avruga caviar

**Chicken and duck pressing**  
with green pistachio and orange zest  
and a sweet pepper relish

**Deep fried mini Camembert**  
with winter dressed leaves and  
cranberry sauce

**Cream of roasted butternut  
squash and sage soup**  
with cracked pepper crème fraiche

## MAINS

**Roasted turkey**  
served with traditional trimming  
and red wine jus

**Crispy duck leg confit**  
with creamed potatoes, spiced tomato  
compote and cherry jus

**Oven baked fillet of sea bass**  
with asparagus risotto, cherry vine tomato  
and fresh green salsa

**Courgette, ricotta and  
spinach quiche**  
with four cheese sauce and  
baby spinach salad

## DESSERTS

**Orange and cinnamon panacotta**  
with shortbread and cranberry compote

**Steamed Christmas pudding**  
with brandy sauce

**Roasted apple and  
blackcurrant sponge**  
with white chocolate and Bailey's sauce

**Duo of Guernsey Dairy ice cream**

**Freshly ground coffee  
and mince pies**

# Festive Dinner Menu

1 - 30 December 2018

£22.50pp  
Served 7 days a week

Christmas crackers  
and party poppers

## STARTERS

**Piquant smoked salmon tartare**  
topped with poached crevette, lime and  
harissa vinaigrette and Avruga caviar

**Chicken and duck pressing**  
with green pistachio and orange zest and  
a sweet pepper relish

**Deep fried mini Camembert**  
with winter dressed leaves and  
cranberry sauce

**Cream of roasted butternut  
squash and sage soup**  
with cracked pepper crème fraiche

## MAINS

**Roasted turkey**  
served with traditional trimming  
and red wine jus

**Grilled lamb cutlets**  
with a pea and mint puree and  
a redcurrant demi glaze

**Crispy duck leg confit**  
with creamed potatoes, spiced tomato  
compote and cherry jus

**Oven baked fillet of sea bass**  
with asparagus risotto, cherry vine tomato  
and fresh green salsa

**Courgette, ricotta and  
spinach quiche**  
with four cheese sauce and  
baby spinach salad

**Ginger infused Tom-Yum  
sweetcorn and bamboo  
shoot cakes**  
with a peanut sauce and  
baked potato wedges

## DESSERTS

**Orange and cinnamon panacotta**  
with shortbread and cranberry compote

**Steamed Christmas pudding**  
with brandy sauce

**Roasted apple and  
blackcurrant sponge**  
with white chocolate and Bailey's sauce

**LGM cheese platter**  
with grapes, celery and crackers

**Duo of Guernsey Dairy ice cream**

**Freshly ground coffee  
and mince pies**



*Book your table:*  
01481 256 576

# Christmas Party Lunch Menu

1 - 30 December 2018  
For parties more than 10 people

**£16.50pp**  
Served 7 days a week

Christmas crackers  
and party poppers

## STARTERS

**Piquant smoked salmon tartare**  
topped with poached crevette, lime and  
harissa vinaigrette and Avruga caviar

**Chicken and duck pressing**  
with green pistachio and orange zest  
and a sweet pepper relish

**Deep fried mini Camembert**  
with winter dressed leaves and  
cranberry sauce

**Cream of roasted butternut  
squash and sage soup**  
with cracked pepper crème fraîche

## MAINS

**Roasted turkey**  
served with traditional trimming  
and red wine jus

**Crispy duck leg confit**  
with creamed potatoes, spiced tomato  
compote and cherry jus

**Oven baked fillet of sea bass**  
with asparagus risotto, cherry vine tomato  
and fresh green salsa

**Courgette, ricotta and  
spinach quiche**  
with four cheese sauce and  
baby spinach salad

## DESSERTS

**Orange and cinnamon panacotta**  
with shortbread and cranberry compote

**Steamed Christmas pudding**  
with brandy sauce

**Roasted apple and  
blackcurrant sponge**  
with white chocolate and Bailey's sauce

**Duo of Guernsey Dairy ice cream**

**Freshly ground coffee  
and mince pies**

# Christmas Party Dinner Menu

1 - 30 December 2018  
For parties more than 10 people

**£26.50pp**  
Sunday to Thursday

**£28.50pp**  
Friday and Saturday  
(including our resident DJ)

Christmas crackers  
and party poppers

## STARTERS

**Piquant smoked salmon tartare**  
topped with poached crevette, lime and  
harissa vinaigrette and Avruga caviar

**Chicken and duck pressing**  
with green pistachio and orange zest and  
a sweet pepper relish

**Spiced mulled pear, walnut and  
blue cheese salad**  
with aged balsamic reduction

**Deep fried mini Camembert**  
with winter dressed leaves and  
cranberry sauce

**Cream of roasted butternut  
squash and sage soup**  
with cracked pepper crème fraîche

## MAINS

**Roasted turkey**  
served with traditional trimming  
and red wine jus

**Grilled lamb cutlets**  
with a pea and mint puree and  
a redcurrant demi glaze

**Crispy duck leg confit**  
with creamed potatoes, spiced tomato  
compote and cherry jus

**Oven baked fillet of sea bass**  
with asparagus risotto, cherry vine tomato  
and fresh green salsa

**Courgette, ricotta and  
spinach quiche**  
with four cheese sauce and  
baby spinach salad

**Ginger infused Tom-Yum  
sweetcorn and bamboo  
shoot cakes**  
with a peanut sauce and  
baked potato wedges

## DESSERTS

**Orange and cinnamon panacotta**  
with shortbread and cranberry compote

**Steamed Christmas pudding**  
with brandy sauce

**Roasted apple and  
blackcurrant sponge**  
with white chocolate and Bailey's sauce

**LGM cheese platter**  
with grapes, celery and crackers

**Duo of Guernsey Dairy ice cream**

**Freshly ground coffee  
and mince pies**



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# Festive Afternoon Tea

17 November - 30 December 2018

**£20.00pp**  
Served 7 days a week

## FESTIVE SANDWICHES

Salmon Gravlax and Philadelphia

Roast turkey and cranberry sauce

Roast gammon and mustard

Egg mayonnaise and cress

## HOMEMADE CAKES AND PASTRIES

Cinnamon spiced carrot and sultana cake

Mini mince pies

Chocolate and orange cheesecake

Mini macarons

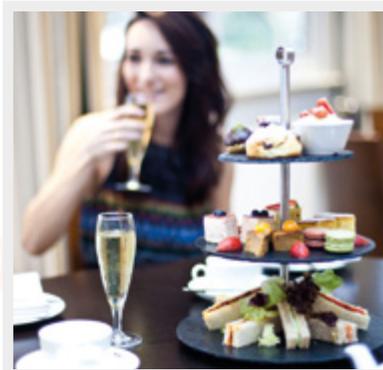
Chocolate éclairs

## SCONES

Freshly baked warm fruit scones with Guernsey cream and spiced strawberry jam

**Served with a pot of your choice of our vast selection of fine teas.**

**Get into the spirit of things, add a glass of champagne or a local artisan gin.**



# Christmas Eve Dinner Menu

Monday 24 December 2018

**£28.50pp**  
Served from 6pm - 9.30pm

Christmas crackers and party poppers

## STARTERS

**Piquant smoked salmon tartare** topped with poached crevette, lime and harissa vinaigrette and Avruga caviar

**Chicken and duck pressing** with green pistachio and orange zest and a sweet pepper relish

**Deep fried mini Camembert** with winter dressed leaves and cranberry sauce

**Cream of roasted butternut squash and sage soup** with cracked pepper crème fraîche

## MAINS

**Roasted turkey** served with traditional trimming and red wine jus

**Chargrilled medallions of Irish beef** with grilled flat caps, fat chips and Béarnaise sauce

**Crispy duck leg confit** with creamed potatoes, spiced tomato compote and cherry jus

**Oven baked fillet of sea bass** with asparagus risotto, cherry vine tomato and fresh green salsa

**Courgette, ricotta and spinach quiche** with four cheese sauce and baby spinach salad

**Ginger infused Tom-Yum sweetcorn and bamboo shoot cakes** with a peanut sauce and baked potato wedges

## DESSERTS

**Orange and cinnamon panacotta** with shortbread and cranberry compote

**Steamed Christmas pudding** with brandy sauce

**Roasted apple and blackcurrant sponge** with white chocolate and Bailey's sauce

**LGM cheese platter** with grapes, celery and crackers

**Duo of Guernsey Dairy ice cream**

**Freshly ground coffee and mince pies**

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# Christmas Day Lunch

TUESDAY 25 DECEMBER 2018

£75.00 adults

£34.00 under 12s



Christmas crackers  
and party poppers

## STARTERS

### Seafood cocktail

Chardonnay poached lobster, dill  
marinated smoked salmon and sweet  
Guernsey crab with a Marie Rose sauce  
and Avruga caviar

### Asparagus spears with poached duck egg and pancetta

with saffron Hollandaise and  
black truffle oil

### Pan seared scallops

with butternut squash, asparagus fondue  
and citrus butter

### Cream of spiced parsnip and red lentil soup

with lime and coriander gremolata



## MAINS

### Roasted breast of Shropshire turkey

served with roasted potatoes, pigs  
in blankets, sage stuffing, vegetable  
panache and stock pot gravy

### Medallions of Irish beef

with a parsnip and potato puree,  
Madeira shallots and demi glaze

### Pan seared fillet of Brill

with aromatic Asian crab stew,  
steamed kale and a soy reduction

### Grilled cottage cheese and sweet pepper skewers

with herbed couscous, coconut  
and tamarind reduction



## CHEESE COURSE

Meadow Court Farm  
cheese platter  
with walnuts, celery, grapes  
and biscuits

## DESSERTS

Steamed Christmas pudding  
with Cognac sauce

Black Forest yule log  
dark chocolate and drunken cherry  
roulade with a Kahlua glaze

Mulled pear clafoutis  
Glühwein jelly and classic vanilla sabayon

Duo of Guernsey Dairy ice cream

Freshly ground coffee  
and mince pies

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# Boxing Day Lunch

Christmas crackers and party poppers

## STARTERS

**Panko crusted Brie**  
with wild rocket and chunky cranberry sauce

**Hoisin duck and bamboo shoot spring rolls**  
with a peanut chilli dip

**Pork and apricot terrine**  
served with chunky chutney and micro herb salad

**Frito Misto**  
Crispy scallop, cod, king prawn and salmon served with lemon mayo

**Smoked tomato and coriander broth**  
with minted yogurt relish

## MAINS

**Roasted sirloin of Irish beef**  
served with rosemary and garlic roasted potatoes, Yorkshire pudding and red wine jus

**Tagine of lamb shank**  
served with couscous and lemon harissa

**Seared salmon with maple syrup**  
served with glazed winter vegetables and toasted sesame seeds

**Seafood aioli and lemony herb risotto**  
with basil and olive oil drizzle, Grana Padano

**Mediterranean lasagne**  
Mozzarella gratinate, house salad and pomme frites

Wednesday 26 December 2018

**£29.50** adults  
**£14.95** under 12s

## DESSERTS

**Apple strudel**  
with Guernsey Dairy vanilla ice cream

**Dark Belgian chocolate and hazelnut torte**  
with clotted cream and strawberry jelly

**Baked vanilla and mascarpone cheesecake**  
with wild berry compote

**LGM cheese platter**  
with grapes, celery and crackers

**Duo of Guernsey Dairy ice cream**

**Freshly ground coffee and mince pies**

# Make a Night of it!

## CHRISTMAS PARTY SPECIAL OFFER

**Stay overnight from just £55pp**  
based on two people sharing including cooked breakfast. Excludes 24, 25, 31 December 2018.

Save the hassle of booking an expensive taxi! Stay overnight and enjoy getting ready in your room before the party and tuck into cooked breakfast in the morning, as well as free use of our health club facilities.

**CALL TO BOOK: 01481 256 576**

## 4-STAR FESTIVE SHORT BREAK

**Get one extra night FREE when booking a three night Christmas break. Or two nights FREE when booking a five night Christmas break.**

La Grande Mare Hotel is a magical destination for Christmas and New Year taking great pride in creating just the right atmosphere for a memorable, traditional family Christmas.

A bracing beach walk, a round of golf on our 18-hole parkland golf course, or a session in the luxury health suite will help raise your appetite for award-winning dining where Chef will be cooking up a true festive feast throughout the Christmas and New Year holiday period.

**This festive break package includes:**

- 1 or 2 FREE nights
- Full English breakfast each morning
- Dinner in the restaurant nightly
- Discounted green fees
- Use of the Health Club with swimming pool, gym, sauna, steam room and spa
- A host of entertainment through-out the Christmas season.

For more information please visit our website: [lagrandemare.com](http://lagrandemare.com)

**TO BOOK YOUR BREAK CALL: 01481 256 576**



*Visit our website:*  
**lagrandemare.com**

# New Year's Eve Gala Dinner

MONDAY 31 DECEMBER 2018

£80.00 adults

£40.00 under 12s



Christmas crackers  
and party poppers

## STARTERS

Tea and beetroot cured  
salmon gravlax  
with piquant potato salad,  
lime and chilli vinaigrette

Chargrilled balsamic asparagus  
spears, pancetta and poached  
quail eggs  
with a Hollandaise sauce and fresh  
Grana Padano

Seared scallops  
with roasted cauliflower and pear ragout,  
lemongrass and basil butter



## SECOND COURSE

Kaafir lime leaf flavoured  
cream of sweetcorn and  
oriental cabbage soup  
with chilli oil

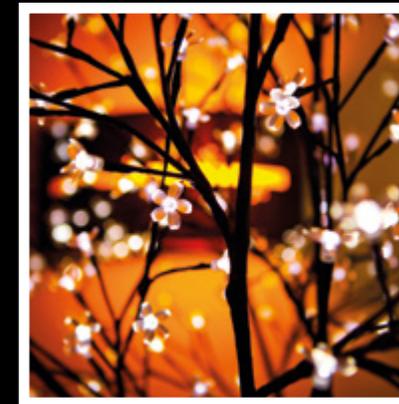
Passion fruit sorbet  
with blood orange coulis

## MAIN COURSE

Fillet of Irish beef Wellington  
with creamy garlic mash, roasted baby  
vegetables and lavender jus

Scallops and Tiger prawn skewers  
with lime and galangal madras curried  
ecrasse and citrus coriander

Spicy butternut and ricotta  
cheese cannelloni  
with Mozzarella gratinate and pesto



## CHEESE COURSE

Meadow Court Farm  
cheese platter  
with walnuts, celery, grapes  
and biscuits

## DESSERTS

Raspberry and Bailey's tiramisu  
with Langue de Chat biscuit and a  
Kahlua reduction

Walnut and honey maple tart  
with frozen vanilla yoghurt and  
a lime sauce

Duo of Guernsey Dairy ice cream

Freshly ground coffee  
and mince pies

Book your party:  
01481 256 576

# New Year's Day Lunch Menu

Tuesday 1 January 2019

£29.50 adults  
£14.95 under 12s

Christmas crackers  
and party poppers

## STARTERS

**Potted smoked mackerel pâté**  
with Melba toast and a pear and  
raisin chutney

**Mint and cumin infused  
chicken tikka**  
with mango chutney and poppadum crisps

**Prosciutto wrapped game and  
dried cranberry terrine**  
with chunky relish and aromatic herb oil

**Trio of Galia melon**  
with winter berry sorbet and  
Champagne jelly

**Cream of roasted butternut  
squash and rosemary soup**  
with toasted pumpkin seeds

## MAINS

**Roasted sirloin of beef and  
Yorkshire pudding**  
with rosemary roasted potatoes, seasonal  
vegetables and traditional gravy

**Crispy chicken leg confit**  
with creamy apple puree, honey  
roasted vegetables and Port jus

**Pan seared Turbot**  
with wilted spinach and fish bouillabaisse  
and a lime and herb butter

**Guernsey crab and calamari**  
with chilli and garlic, fresh parmesan

**Vegetable Jalfarezi curry**  
with steamed cumin rice and  
lentil poppadum

## DESSERTS

**Carrot and raisin cake**  
with warm saffron custard and  
coconut macaroon

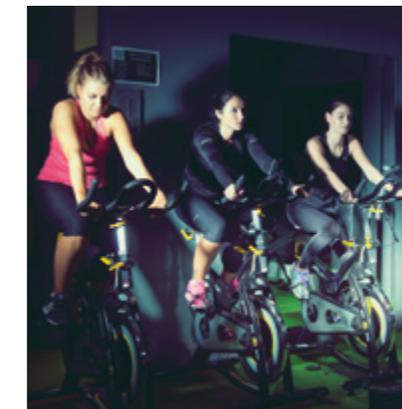
**Pistachio and vanilla bean  
pannacotta**  
with dark chocolate soil

**Caramelised peanut crème brûlée**  
with crispy honeycomb

**Key lime pie**  
with berry compote and  
Madagascar vanilla ice cream

**Meadow Court Farm cheese**  
with walnuts, celery, grapes and biscuits

**Freshly ground coffee  
and mince pies**



## GREAT GIFTS FOR GOLFERS

### Golf lessons with PGA Pro John Dent

Suitable for all skill levels and experience. John has over 25 years of teaching experience and can tailor lessons to help your loved one achieve their golfing ambitions using the latest technologies in tuition.

### American Golf Store & vouchers

American Golf is Europe's number one retailer of golf apparel. Their on-site shop has a range of stock and very competitive prices, making it a great idea for golfing Christmas present.

### Golf memberships with monthly payment plans

|  |                         |
|--|-------------------------|
| NO JOINING FEE                                 | Relaxed & informal club |
| Challenging 18 hole course<br>(9 hole options) | Online tee booking      |
| Practise range                                 | Electric golf buggies   |
| PGA pro John Dent                              | Tennis court            |

For more information about our memberships pop in for a tour or visit [www.lagrandemare.com](http://www.lagrandemare.com)

**CALL 01481 253 544**  
[golf@lagrandemare.com](mailto:golf@lagrandemare.com)

## BE GOOD TO YOURSELF

Treat yourself to membership and get fit for 2019.  
**Membership includes:**

|                                      |                                       |
|--------------------------------------|---------------------------------------|
| Gym and studio                       | Steam room                            |
| Fitness classes                      | Sauna and spa                         |
| Personal training                    | Club bar and choice of<br>restaurants |
| Indoor and outdoor<br>swimming pools | Tennis court                          |

If you need some motivation we have some great personal trainers who will help you with your workout routine.

| Personal Training      | Price per session |
|------------------------|-------------------|
| 30 mins session        | £25.00            |
| 1 hour session         | £40.00            |
| Duo Personal Training: |                   |
| 30 mins - 2 people     | £30.00            |
| 1 hour - 2 people      | £50.00            |

For more information about our memberships pop in for a tour or visit [www.lagrandemare.com](http://www.lagrandemare.com)

**CALL 01481 259 692**  
[fitness@lagrandemare.com](mailto:fitness@lagrandemare.com)



Vazon Coast Road Castel Guernsey  
Channel Islands GY5 7LL  
Tel +44 (0)1481 256576 Fax +44 (0)1481 256532  
Email [reservations@lagrandemare.com](mailto:reservations@lagrandemare.com)  
[www.lagrandemare.com](http://www.lagrandemare.com)

