



# 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

Gluhwein jelly and classic vanilla sabayon

### Duo of Guernsey Dairy ice creams

Freshly ground coffee and mince pies

