



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 and sage soup

with cracked pepper crème fraiche

MAINS

Roasted turkey

served with traditional trimming and red wine jus

Grilled lamb cutlets

with pea and mint puree, red currant 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 creams

Freshly ground coffee and mince pies

