



# Christmas Day Lunch

25th December 2019

£115.00 per person

## Starter

Broccoli velouté  
*Fort Grey and cauliflower beignet*

## First Course

Terrine of duck and foie gras  
*micro salad, tomato and rosemary gel*

Fillet of brill  
*courgette, Guernsey lobster ravioli, lobster reduction*

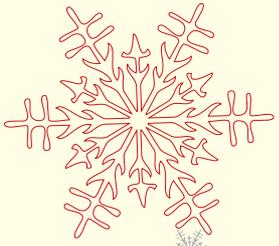
Smoked salmon and prawn  
*tomato and basil ceviche, Marie Rose sauce, lemon syrup*

Forest mushroom orzo (v)  
*soy jelly, king oyster mushroom, parsley*

## Second Course

Local Blue Bottle gin granita  
*apple, blood orange*

## Main Course



Traditional roast Norfolk turkey  
*slow braised leg and roasted breast, roast potatoes, apricot and parsley stuffing, bacon wrapped cranberry sausage, turkey jus*

Fillet of beef  
*parmentier potatoes, braised truffled oxtail, artichoke purée, tenderstem broccoli*

Duo of local fish  
*turbot and sea bass, seared scallop, vegetables, creamed potato, lobster fumet*



Roasted cauliflower (vegan)  
*spinach, Jerusalem artichoke, grilled pumpkin, nutmeg*  
*roast potatoes, Brussels sprouts with chestnuts, baby carrots and braised red cabbage served family-style to your table*

## Dessert

Traditional Christmas pudding  
*brandy sauce, candied orange peel*

White and dark chocolate mousse  
*cardamom espuma, Calvados sorbet*

Clementine panettone  
*orange blossom panna cotta, caramelised kumquat*

Local Guernsey cheese  
*biscuits, apple and pear chutney*

\*

Filter coffee or tea  
*festive petits fours*

