



AT THE OLD GOVERNMENT HOUSE



BOXING DAY MENU £58 PER PERSON

AMUSE BOUCHE

STARTERS

LEEK AND POTATO VELOUTÉ (GF)

Smoked haddock, chive oil, crispy shallots

CONFIT DUCK AND PLUM TERRINE (GFO)

Pickled shallots, toasted sourdough, cherry compôte

GUERNSEY CRAB AND AVOCADO TIAN (GF) 9

Citrus gel, seaweed cracker, micro herbs



ROASTED BEETROOT AND WALNUT SALAD (VG, GF)

Whipped cashew cheese, balsamic pearls, pomegranate

MAIN COURSES

YOUR CHOICE OF ROAST: (GFO) 9

MUSTARD RUBBED IRISH BEEF SIRLOIN

FIVE-SPICE AND HONEY ROASTED PORK LOIN

BUTTER ROAST GUINEA FOWL BREAST AND CONFIT LEG

Garlic and thyme roast potatoes, Yorkshire pudding, cauliflower cheese, seasonal vegetables, rich gravy

ROAST COD (GF) 9

Shellfish bisque, fennel purée, saffron potatoes, samphire

STUFFED BUTTERNUT SQUASH (VG)

Spiced lentil and cranberry stuffing, chestnut purée

All served with garlic and thyme roast potatoes and selection of fresh seasonal vegetables for the table

DESSERTS

STICKY TOFFEE PUDDING 9

Clotted cream ice cream, salted caramel sauce

DARK CHOCOLATE AND HAZELNUT TORTE (VG)

Espresso gel, coconut chantilly

LEMON POSSET AND SHORTBREAD (GFO) 9

Honey-roasted pear, thyme syrup

ARTISAN CHEESEBOARD (GFO) 9

Biscuits, celery, walnuts, grapes, Roquette cider chutney



(VG) Vegan | (GF) Gluten Free | (GFO) Gluten Free Option Available

9 *All dishes include products locally grown, caught, reared or produced.*

If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter.

A discretionary 12.5% service charge will be added to all food and beverage bills.

