



AT THE OLD GOVERNMENT HOUSE



CHRISTMAS DAY MENU

£130 per person

CANAPÉS ON ARRIVAL

SALT-BAKED CELERIAC VELOUTÉ (VG, GF)

Black truffle, toasted hazelnuts, apple gel

SMOKED DUCK SALAD (GFO)

Confit and foie pressé, mulled wine reduction, pain d'épices, Port jelly

GUERNSEY LOBSTER AND AVOCADO TIAN 9

Citrus segments, micro herbs, tarragon dressing

SMOKED BEETROOT CARPACCIO (VG)

Horseradish cream, pickled walnuts, watercress oil

CHAMPAGNE AND ROSE WATER PALATE CLEANSER

TRADITIONAL ROAST TURKEY

Breast and confit leg, pigs in blankets, chestnut stuffing, cranberry relish, rich pan gravy

GUERNSEY BEEF WELLINGTON 9

Truffle dauphinoise, roasted heritage carrots, red wine jus

ROASTED TURBOT 9

Buttered leek fondue, potato and seaweed crisp, Champagne and caviar beurre blanc

CHESTNUT AND WILD MUSHROOM PITHIVIER (VG)

Brussels sprout purée, cranberry gel, Madeira sauce

Served with garlic and herb roasted potatoes, truffle infused Brussels sprouts and honey roasted root vegetables 9

TRADITIONAL CHRISTMAS PUDDING

Cognac crème anglaise, homemade brandy butter

MAPLE AND SAFFRON PANNA COTTA (VG)

Spiced orange compôte, hazelnut tuile

PEAR AND ALMOND TART

Cinnamon crème fraîche, almond praline

LEMON THYME AND OLIVE OIL CAKE

Mascarpone mousse, raspberry gel, basil

ARTISAN CHEESEBOARD

Celery, grapes, seeded crackers, chutney

FILTER COFFEE AND MINI MINCE PIES

(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.