

The Royal Christmas Menu



Available from 27th November to 24th December | To book call: 856289

2 COURSES £19.95 | 3 COURSES £22.95

To Start

**Beetroot, Red Onion
& Goat's Cheese Tart (V)** ^{1,7,10}
Dressed salad

Chicken Liver Pâté ^{1,7,10}
Crusty bread, Jersey butter, piccalilli

Salmon Gravavlax ^{1,4,7,9,10}
*Apple & dill salad, toasted brioche,
Jersey butter*

Roasted Vegetable Soup (VG) ^{1,7}
*Roasted root vegetables,
crusty bread, Jersey butter*

Main Courses

Roast Turkey ^{1,10}
*Pigs in blankets, sage & onion stuffing,
roast potatoes, brussel sprouts,
roast mixed vegetables, gravy*

Pan Fried Cod Fillet ^{4,7,12}
*Roasted vegetables, crispy new potatoes,
pancetta, white wine & cream sauce*

Roast Pork Loin ^{7,12}
*Roast vegetables, brussel sprouts,
red cabbage, balsamic gravy*

Pumpkin Risotto (VG) ⁶
*Winter pumpkin risotto,
pesto garnish*

To Finish

Apple Crumble ^{1,7}
*Caramel sauce, your choice of
Jersey Dairy vanilla ice cream or custard*

Chocolate, Hazelnut & Caramel Tart ^{1,7,8}
Chantilly cream & chocolate flakes

Selection of Sorbets (VG) ¹²
*Champagne, raspberry, lemon
(choose 2 scoops)*

Christmas Pudding ^{1,7,12}
Brandy sauce or custard

Selection of Three Artisan Cheeses ^{1,7,9,10}
Piccalilli, grapes, crackers

Allergen Key:

1 - Wheat | 2 - Crustaceans | 3 - Eggs | 4 - Fish | 5 - Peanuts | 6 - Soya | 7 - Dairy | 8 - Nuts | 9 - Celery | 10 - Mustard | 11 - Sesame Seeds | 12 - Sulphur / Alcohol | 13 - Lupin Flour | 14 - Molluscs