



Menu de Noël 2024

Guernsey Crab & Smoked Salmon Salad (gf, df)

with fennel & green apple

Rocquettes Cider & Onion Soup

sourdough, cheddar & spring onion Toasts

Ham Hock, Pistachio Terrine (gf, df)

spiced fresh pineapple and ginger relish

Panko coated Camembert with Sour Morello Cherry Vinaigrette (v)

mixed leaves, red onion, chopped walnuts

Butternut & Harissa Hummus Pots (ve) (df)

warm flat breads



Roasted Crown of British Turkey (gf, df)

flavoured with rosemary, sage & lemon, dried apricot, sage, onion & pork stuffing.
pigs in blankets & pan roasted jus

Glazed Beef Short Rib Cooked Low & Slow (gf, df)

the cooking liquor reduced to become a sticky glaze

Duck Breast Scented with Five Spice (gf, df)

served with an orange & Cointreau jus.

Port & quince puree

Cured Sea Trout (gf)

pan roasted, beurre blanc and sea vegetables

Spiced Brie & Roasted Cauliflower Quiche (v)

onion bramley apple custard

Grilled Vegan Halloumi & Waldorf Salad (ve) (gf, df)

green apple, celery, toasted walnuts and grapes

dressing with a honey & mustard dressing



Cashel Blue & Guernsey Mature Cheddar (gf)

sourdough crispbreads

Bailey's Tiramisu Trifle Glass

Spiced Apple & Pear with Sultana Granola Crumble Top (gf, df)

served with Guernsey vanilla ice cream

Classic Christmas Pudding soaked in Cognac & Citrus (ve) (gf, df)

served with a vanilla crème anglaise

2 course £ 28.50

3 course £ 33.50

Turkey main course £17.50

v – Vegetarian ve - Vegan

Please always inform your server of any allergies or intolerances before placing your order, not all ingredients are listed on the menu & we cannot guarantee the total absence of allergies