



Christmas Day Lunch

£70.00 adults
£32.00 under 12s
Monday 25 December 2017

Crackers and party poppers

STARTERS

Dill and jasmine tea cured salmon gravlax
with piquant potato salad,
lime and chilli vinaigrette

Home pressed Parma ham wrapped duck and pork terrine
with cranberries and pistachio
served with honey chilli and
red pepper relish

Seared scallops
with roasted cauliflower
and pear ragout, lemongrass
and basil butter

Cream of asparagus soup

MAINS

Roasted breast of Shropshire turkey
with roasted potatoes,
pigs in blankets, traditional
stuffing, vegetable panache
and traditional gravy

Chargrilled venison loin
with roasted beetroot and
parsnip fondue, red wine
shallots and Port jus

Pan seared fillet of turbot
with Guernsey crab and black
olive tapenade, orange and
carrot coulis

**Roasted butternut, ricotta
and pine nut cannelloni**
with courgette primavera

MIDDLE COURSE

Meadow Court Farm cheese
with walnuts, celery, grapes
and biscuits

DESSERTS

Steamed Christmas pudding
with Cognac sauce

**Layered Baileys and dark
chocolate slice**
with vanilla sabayon and
passion fruit coulis

**Coconut and raspberry
indulgence**
with passion fruit compote,
marshmallows and cocoa soil

**Duo of Guernsey Dairy
ice cream**

**Freshly ground coffee and
mince pies**