

CHRISTMAS FAYRE MENU £42.00 PER PERSON

* *

Tomato and basil soup (v) feta snow

Ham hock and chicken terrine tonka bean emulsion

> Beetroot cured salmon vodka crème fraîche

Mushroom orzo (v) Parmesan and truffle oil

* *

Traditional roast Norfolk turkey slow braised leg and roasted breast, apricot and parsley stuffing, cranberry sauce, turkey jus

> Sirloin of beef braised cheek, shallot and horseradish purée, red wine jus

> > Loin of pork red cabbage, apple, green pepper relish

> > > Sea bass crushed potatoes, salsa verde

Butternut squash (v) roasted beetroot, heritage tomato confit, green pesto

served with roast potatoes, buttered Brussels sprouts, glazed carrots and parsnips

* *

Traditional Christmas pudding brandy crème anglaise

Salted caramel and chocolate tart honeycomb

Clementine and ginger cheesecake pear ice cream

Selection of cheese Stilton, Brie and Guernsey Cheddar with chutney, grapes, celery and crackers

* *

Filter coffee or tea mini mince pies







If you require information on the allergen content of our food please ask a member of staff and they will be happy to help you.

> St Ann's Place, St Peter Port, GY1 2NU T: +44 (0) 1481 724921 W: www.theoghhotel.com