

THE SQUARE

St. Helier

CHRISTMAS DAY MENU

Festive nibbles on arrival

Potted chicken liver pâté, Liberation Ale chutney, grilled sourdough

Crispy salt-crusted pork belly, Spicy Thai peanut & cucumber salad

Chestnut and parsnip soup with crispy bacon lardons, crusty bread, Jersey butter

Beetroot salad, toasted seeds, rocket & apple, candied walnuts, green herb soy dressing (ve)

Local gin cured salmon, horseradish cream, dill & cucumber salad

Roast Norfolk turkey breast, chestnut & bacon stuffed leg, roast potatoes, buttered sprouts, glazed root vegetables, pan gravy, mulled wine cranberry sauce

Slow roasted dry aged rib of beef & horseradish sauce roast potatoes, honey roast carrots & parsnips, Yorkshire pudding, buttered sprouts, red wine gravy

Jersey turbot fillet, Jersey royals, green vegetables, caviar butter

Josper grilled lamb cutlets, wholegrain mustard Dauphinoise, minted pea purée, green beans, lamb gravy

South Indian style curried butternut squash, coriander, pilau rice, poppadoms, mango chutney (ve)

Liberation Ale Christmas pudding, brandy & caramel sauce

Vanilla crème brûlée, Armagnac soaked prunes, lemon shortbread (v)

Bitter dark chocolate brownies, chocolate sauce, salted caramel ice cream (v)

Stollen bread & butter pudding, vanilla ice cream (v)

Selection of French & English cheese, grapes, walnuts, biscuits, chutney

Coffee or Tea

£70 per person

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask us about gluten friendly dishes

Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request.

We cannot guarantee the total absence of allergens in our dishes.