



**SHIP  
&  
CROWN**

*Join us this  
Christmas*

**Delicious festive food  
and drink with family  
and friends.**



# JOIN US THIS CHRISTMAS

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**From intimate family gatherings to festive fun  
with friends, we've got you covered!**

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## **How To Book**

Bookings can be made via our website, phone and email,  
or just pop in and have a chat with the team.

**[liberationgroup.com/ship-and-crown/christmas](https://liberationgroup.com/ship-and-crown/christmas)**

**01481 728994**

**[shipandcrown@liberationpubco.com](mailto:shipandcrown@liberationpubco.com)**

**Ship & Crown, North Esplanade, Guernsey, GY1 2NB**

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## **Important Info**

- Festive Menu and Sharing Board Menu available  
November 6th 2023 - January 7th 2024, excluding  
December 25th, 26th, 31st and January 1st.
- We require a £10/pp deposit to confirm Festive Menu  
and Sharing Board Menu bookings, and a £25/pp deposit  
for Christmas Day bookings.
  - Pre-orders are required for all bookings,  
and these can also be made for drinks.
- Other promotions (including Liberation Wednesday discount) do not  
apply to the Festive Menu or Sharing Board Menus.
- View full Terms & Conditions on our website: [liberationgroup.com/christmas](https://liberationgroup.com/christmas)







# Christmas Day

## Starters

### Chicken liver pâté

*Spiced plum chutney, pickles, brioche*

### Severn & Wye smoked salmon and prawn salad

*Avocado, piquillo peppers, preserved lemon mayonnaise*

### Curried parsnip and red lentil soup

*Coriander chutney, coconut yoghurt, garlic naan (ve)*

### Jerusalem artichoke and caramelised onion tart

*Soused pear, truffle vinaigrette (ve)*

## Mains

*All served with roast potatoes, winter greens, maple-roast root vegetables, and jugs of gravy for the table*

### Kelly Bronze turkey breast, pork and chestnut stuffing

*Pigs in blankets, mulled wine cranberry sauce*

### Aberdeen Angus aged beef sirloin

*Yorkshire pudding, parsley and shallot crumbed carrot, horseradish sauce*

### Salmon en croute

*Creamed spinach, caramelised lemon, dill, Prosecco cream sauce*

### Heritage squash, beetroot and chickpea Wellington

*Celeriac purée, spiced plum ketchup, wild mushroom gravy (v) (veo)*

## Puddings

### Traditional Christmas pudding

*Thick pouring brandy cream, redcurrants (v)*

### Chocolate and salted caramel fondant

*Madagascan vanilla ice cream, hazelnut meringue (v)*

### Prosecco poached pear

*Saffron, blackberry sorbet, maple granola (ve)*

### British cheese

*A selection of cheese, quince jelly, crackers, chutney*

*(Can't decide? Cheese available as an additional course for just £5/pp)*

## To Finish

*Tea and filter coffee, handmade chocolate truffles*

**£74.95**

# Festive Menu

## Starters

### Curried parsnip and red lentil soup

*Coriander chutney, coconut yoghurt, garlic naan (ve)*

### Duck liver mousse

*Spiced plum chutney, pickled carrots, brioche*

### Prawn, potato and crayfish cakes

*Preserved lemon, watercress, cucumber, brown crab mayonnaise*

### Jerusalem artichoke and caramelised onion tart

*Soused pear, truffle vinaigrette (ve)*

## Mains

### Kelly Bronze turkey ballotine

*Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce*

### Liberation Ale and slow-cooked beef pie

*Confit garlic mash, honey and mustard glazed root vegetables, red wine gravy*

### Roasted fillet of hake

*'Nduja butter, potato gnocchi, tomato, olive and caper sauce*

### Winter squash, butterbean and barley cassoulet

*Pine nut and sage crumb, kale crisps (ve)*

## Puddings

### Spiced sticky date pudding

*Rum and raisin ice cream, butterscotch sauce (v)*

### Passionfruit and clementine posset

*Boozy pomegranate compote, brown sugar shortbread (v)*

### Dark chocolate and illy espresso brownie

*Cherry ice cream, maple granola (v)*

### Toffee apple, fig and chestnut crumble

*Salted caramel ice cream or custard (v) (veo)*

## Additions

British cheese, quince jelly and crackers + £10pp

Handmade chocolate truffles + £3.5pp

Mince pies with clotted cream + £3pp

**£29.95**



# Festive Sharing Boards

Each board serves 4-6 people

## Butcher's Board £35

*Turkey and sage sausage rolls, mulled wine cranberry sauce, honey-glazed pigs in blankets, Stornoway black pudding Scotch eggs, English mustard mayonnaise*

## Fisherman's Board £40

*Whipped Severn & Wye smoked mackerel, treacle-cured smoked salmon, sourdough, pickled cucumber, little prawn cocktails, devilled whitebait, tartare sauce*

## Camembert Board £30

*Rosemary-baked Camembert, garlic buttered dipping bread, pigs in blankets, pickles, sticky onion marmalade*

## Charcuterie Board £35

*Suffolk salami, pork rillettes, air-dried ham, duck liver mousse, spiced plum chutney, celeriac remoulade, house pickles, toasted sourdough*

## Plant-based Board £30

*Mushroom and black bean sausage rolls, smoked chilli jam, roasted squash hummus, dukkah, grilled sourdough, chicory and gem salad, beetroot falafel, tahini yoghurt, root vegetable crisps*

*For a group of 20 we recommend ordering 4 boards to enjoy a good selection.*

*Ask the team if you'd like more info!*

### Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.

# Festive Drinks



*We have a fantastic choice of seasonal drinks, award-winning Liberation beer and festive cocktails to enjoy with your Christmas meal!*

*You can pre-order bottles of still or sparkling wine when making your booking from the list below...*

## Sparkling

**Vaporetto Prosecco NV - Veneto, Italy // 30.5**  
*blossom, apple and hints of apricot and citrus*

**Palmer & Co Brut Reserve NV - Champagne, France (ve) // 62**  
*combining exceptional fruitiness and delicate notes*

## White

**La Maglia Rosa Pinot Grigio IGT Provincia di Pavia - Campania, Italy (ve) // 28**  
*crisp, fruity and floral*

**Johnson Estate Sauvignon Blanc - Marlborough, New Zealand // 32**  
*passionfruit and grapefruit*

## Rosé

**La Maglia Rosa Pinot Grigio Blush - Veneto, Italy (ve) // 26**  
*light with red fruit flavours*

## Red

**The Paddock Shiraz - Murray Darling, Australia (ve) // 26**  
*red berries and peppery spice*

**Tilia Malbec - Mendoza, Argentina (ve) // 31**  
*plum, blackberry and dark chocolate*

*ve: vegan o: organic*  
*(All prices by the bottle)*

## Book now or make an enquiry:

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# OCCASIONS

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Looking for a space to celebrate?

We are the perfect place for semi-private festive gatherings!

Book now or make an enquiry:

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**LIBERATION**  
— PUBS & BARS —

