



THE
HALKETT
PUB & EATING HOUSE

*Join us this
Christmas*

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



JOIN US THIS CHRISTMAS

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

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/the-halkett/christmas

01534 732769

TheHalkett@liberationpubco.com

The Halkett, Halkett Place, St Helier, Jersey, JE2 4WG

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.
 - 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







Festive Menu

Starters

Curried parsnip and red lentil soup

Coriander chutney, coconut yoghurt, garlic naan (ve)

Jerusalem artichoke and caramelised onion tart

Soused pear, truffle vinaigrette (ve)

Duck liver mousse

Spiced plum chutney, pickled carrots, brioche

Whipped Severn & Wye smoked mackerel

Beetroot tartare, capers, dill, rye toast

Mains

Kelly Bronze turkey ballotine

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

Slow-cooked blade of Aberdeen Angus beef

Bourguignon sauce, glazed carrot, smoked parsnip mash

Herb-crusted fillet of sea bass

Roasted new potatoes, cider-braised leeks, creamed spinach, Café de Paris butter

Winter squash, butterbean and barley cassoulet

Pine nut and sage crumb, kale crisps (ve)

Puddings

Spiced sticky date pudding

Jersey Dairy rum and raisin ice cream, butterscotch sauce (v)

Passionfruit and clementine posset

Boozy pomegranate compote, almond wafers (v)

Dark chocolate and illy espresso brownie

Jersey Dairy cherry ice cream, maple granola (v)

Toffee apple, fig and chestnut crumble

Jersey Dairy salted caramel ice cream or custard (v) (veo)

Additions

British cheese, quince jelly and crackers + £12pp

Handmade chocolate truffles + £4.5pp

Viennese mince pies with clotted cream + £4pp

£35.95

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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**Scan to download the
Liberation Loyalty App**



**Direct bookings only. T&Cs apply.*

OCCASIONS

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 —

