



*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/the-seymour/christmas](https://liberationgroup.com/the-seymour/christmas)

01534 630913

[TheSeymour@Liberationgroup.com](mailto:TheSeymour@Liberationgroup.com)

The Seymour, La Rue du Puits Mahaut, Jersey JE3 9BU

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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

### Duck liver mousse

*Spiced plum chutney, pickled carrots, brioche*

### Severn & Wye smoked salmon and Jersey crab salad

*Green apple, avocado, fennel, brown crab mayo*

### Heritage squash, cider and chestnut soup

*Sourdough, baked apple butter (v)*

### 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*

### Whole baked plaice

*Jersey mussels, Cafe de Paris butter, pickled fennel, samphire*

### 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)*

### Dark chocolate mousse

*Caramelised pear, hazelnut, honeycomb (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

### **Jerusalem artichoke, leek and Gruyère soup**

*Crème fraîche, sourdough, burnt shallot butter (v)*

### **Butternut squash carpaccio**

*Smoked chilli jam, sage crisps, whipped feta, pumpkin seed dukkah (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*

### **Roasted fillet of hake**

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

### **Celeriac and mushroom pasty**

*Golden beetroots, hassleback potatoes, black kale, mushroom gravy (ve)*

## Puddings

### **Spiced sticky date pudding**

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

### **Dark chocolate mousse**

*Caramelised pear, hazelnut, honeycomb (v)*

### **Gingerbread spiced creme brûlée**

*Candied oats, brown sugar shortbread (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

**£38.95**





# Festive Sharing Boards

**Each board serves 4-6 people**

## **Butcher's Board £40**

*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 £45**

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

## **Camembert Board £35**

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

## **Charcuterie Board £40**

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

## **Plant-based Board £35**

*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

**Belstar Prosecco NV - Veneto, Italy // 32**  
*fresh citrus fruits and a touch of sweet melon*

**Palmer & Co Brut Reserve NV - Champagne, France (ve) // 65**  
*white fruit, harmonious and structured*

## White

**La Maglia Rosa Pinot Grigio IGT Provincia di Pavia - Campania, Italy (ve) // 29**  
*crisp, fruity and floral*

**Johnson Estate Sauvignon Blanc - Marlborough, New Zealand // 34**  
*passionfruit and grapefruit*

## Rosé

**Journey's End Wild Child Grenache Rose - Western Cape, South Africa (ve) // 30**  
*pale and dry, berry fruit*

## Red

**The Paddock Shiraz - Murray Darling, Australia (o) // 28**  
*red berries and peppery spice*

**Domaine St Jacques Organic Cotes du Rhone Rouge - Rhone Valley, France (o) // 33**  
*redcurrant and liquorice*

*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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