



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-puffin-and-oyster/christmas 01481 200141

PuffinAndOyster@liberationpubco.com
The Puffin & Oyster, Grand Havre, Guernsey, GY6 8JR

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.







Christmas Day

Starters

Duck liver mousse

Spiced plum chutney, pickled carrots, brioche

 $Smoked\ Scottish\ salmon\ and\ Guernsey\ crab\ salad$

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

Herb-crusted fillet of hake

Guernsey mussels, crab bisque, pickled fennel, sea vegetables

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)

Caramel roasted pineapple

Coconut ice cream, passionfruit, lime, pistachio praline (v) (veo)

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

Festive Menu

Starters

Caramelised cauliflower and Parmesan soup

Liberation Ale, Marmite and Cheddar cheese straws (v)

Duck liver mousse

Spiced plum chutney, pickled carrots, brioche

Wheadon's Gin-cured salmon

Beetroot tabbouleh, horseradish crème fraiche, dill

Wild mushroom and chestnut pate

Sourdough toast, pickles, shallot crisps, tarragon (ve)

Mains

Kelly Bronze turkey ballotine

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

Beef fillet Wellington

Parsley mash, maple-glazed carrot, red wine and shallot sauce

Gilt-head bream with brown crab sauce

Dill potatoes, butter-roasted cauliflower, confit lemon, samphire tempura

Beetroot, spelt and barley risotto

Roasted carrot and heritage squash, kale crisps, horseradish, toasted seeds (ve)

Puddings

Sticky figgy pudding

Brandy butterscotch, Guernsey vanilla ice cream (v)

Dark chocolate mousse

Caramelised pear, hazelnut, honeycomb (v)

Gingerbread spiced creme brulee

Candied oats, brown sugar shortbread (v)

Caramel roasted pineapple

Coconut ice cream, passionfruit, lime, pistachio praline (v) (veo)

Additions

British cheese, quince jelly and crackers + £10pp

Handmade chocolate truffles + £3.5pp

Viennese mince pies with clotted cream + £3pp





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 $crisp, fruity \ and \ floral$

 ${\bf Johnson~Estate~Sauvignon~Blanc~-~Marlborough,~New~Zealand~//~34} \\ passion fruit~and~grape fruit$

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

Looking for a space to celebrate?

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

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