



CHRISTMAS DAY MENU

Festive nibbles on arrival

Jersey scallops, celeriac puree, crispy pancetta

Atlantic prawn cocktail, crevettes, avocado baby gem, Marie rose sauce

Goat's cheese with beetroot & walnut salad (v)

Smoked ham hock terrine, capers, sage, chilli jam, salad

Cauliflower soup, roast cauliflower, herb chilli oil (ve)

Roast ballotine of and turkey, chestnut & sage stuffing, bacon & chipolata rolls, cranberry sauce, roasted potatoes & vegetables, sprouts, turkey gravy

Roast rib of beef, Yorkshire pudding, horseradish cream, roasted potatoes & vegetables, sprouts, gravy

Jersey turbot, samphire, asparagus, Jersey royals, local crab citrus hollandaise sauce

Pan roasted duck breast, saffron fondant potatoes, artichoke, asparagus, red wine sauce

Grilled halloumi skewers, grilled winter vegetables, tomato oregano fondue, pesto dressing (v)

Liberation Ale Christmas pudding, brandy sauce

New York style cheese cake, forest fruits, strawberry puree

Lemon panna cotta

Trio of Chocolate with dark chocolate mousse, white chocolate mousse & mirror glaze

Selected cheese plater, grapes, biscuits, celery, Liberation Ale 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.