

# Christmas Day Menu

**£70.00 - 5 courses**

## Arrival

*Canapes*

## Starters

*Frito Misto*

*Calamari, prawn, whitebait, soy & chilli sauce, chilli, coriander*

*Shellfish bisque*

*Crab, mussels, crusty bread, Jersey butter*

*Beetroot salad*

*Toasted seeds, rocket & apple, candied walnuts, green herb soy dressing (ve)*

*Duck, chicken, pistachio & sour cherry terrine*

*Pickles, toasted sourdough*

## Mains

*Roast turkey crown*

*Bacon & chipolata rolls, stuffing, roasted root vegetables, sprouts, glazed red cabbage, turkey gravy*

*Roast sirloin of beef*

*Ox cheek nugget, Yorkshire pudding, roasted root vegetables, sprouts, glazed red cabbage, bone marrow jus*

*Pan fried sea bass fillet*

*Tempura oyster, crab crushed baby potatoes, asparagus, dill butter sauce*

*Seafood Gratin*

*Jersey crab, scallops & king prawns, rocket salad*

*South Indian style curried butternut squash*

*Coriander, Pilau rice, poppadoms, mango chutney (ve)*

## Desserts

*Liberation Ale steeped Christmas pudding*

*Brandy & caramel sauce*

*Vegan vanilla crème brûlée*

*Armagnac soaked prunes, lemon shortbread (ve)*

*Bitter dark chocolate brownies*

*Chocolate sauce, salted caramel ice cream (v)*

*Selection of French & English cheese*

*Grapes, walnuts, biscuits, chutney*

## Petit Fours

*Coffee & Sue's Christmas Fudge*

### Allergen Info

*(v) Veggie friendly / (ve) Vegan friendly - Ask us about gluten friendly options*

*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.*

*Our fish dishes may contain small bones, please take care.*

*We cannot guarantee the total absence of allergens in our dishes.*