



Christmas Day



£75.00 per person / £37.50 children under 12

Festive nibbles on arrival

Starter

Winter squash, cider and chestnut velouté

Liberation beer bread, fig and apple butter (v) (pbo)

Chicken liver parfait

Spiced plum chutney, pickled carrots, brioche

Jersey crab salad

Endive, grapefruit, avocado, brown crab beignets

Venison carpaccio

Stornoway black pudding, parsnip, quail's egg, Roscoff onion

Main

Kelly Bronze turkey breast, sausage and apricot stuffing

Goose fat roasties, devils on horseback, winter greens, bread sauce, cranberry and port sauce

Aberdeen Angus beef Wellington

Jerusalem artichoke, winter greens, shallot, green peppercorn sauce

Roast cod with Jersey mussels

Langoustine bisque, sea vegetables, saffron potatoes, aioli

Heritage squash and beetroot Wellington

Salt-baked carrot, hassleback potato, Roscoff onion (v) (pbo)

Pudding

Sticky figgy pudding

Jersey vanilla ice cream, brandy butterscotch

Dark chocolate delice

Sour cherry sorbet, syllabub, maple granola (v)

Prosecco poached pear

Whipped vanilla cheesecake, blackberry, honeycomb (pb)

Cheese

Selection of award winning UK cheeses, crackers, chutney and fruits

To Finish

Tea and filter coffee, Baileys chocolate truffles

Allergen Info - (v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based 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.



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