

Christmas Day Menu
45.00 per person
Children 12 and under 20.00

STARTERS

Creamed parsnip soup (v)

Cheesy bread roll, Guernsey butter

Classic prawn cocktail

Peeled prawns, Marie rose sauce, brown bread

Sautéed scallops served in the shell

White wine sauce, salad garnish

Smooth chicken liver parfait

Liberation Ale chutney, salad leaves, toast

Grilled halloumi cheese & charred asparagus salad (v)

Red pepper coulis, pomegranate

Oriental Sambousek (v)

Mixed cheese & fresh mint filo pockets, pomegranate molasses, salad leaves

MAINS

Hand carved roast turkey crown

Pigs in blankets, chestnut herb stuffing, bread sauce

Roast rib eye of scotch beef

Yorkshire pudding, horseradish, red wine jus

Grilled seabass

Mussel & prawn risotto, charred asparagus

Slow cooked lamb rump

Dauphinoise potatoes, mint gravy

Mushroom wellington (v)

Rosemary & pecans, rich gravy

Seafood Salad

Guernsey crab, smoked salmon, king prawns, caper berries, lemon, Marie rose sauce

All served with roast potatoes & a selection of vegetables per table

DESSERTS

Double chocolate brownie

Chocolate sauce, vanilla ice cream

Liberation Ale Christmas pudding

Brandy crème anglaise

Raspberry pavlova

House soft baked meringue, fresh raspberries, Guernsey cream

Selection of Guernsey Le Hechet Farm ice creams

Vanilla, chocolate, strawberry, honeycomb, caramel fudge

Selection of European cheese & biscuits

Stilton, Port Salut, Wensleydale & cranberry, Brie served with ale chutney, fresh fruits, biscuits

Coffee or tea & petit fours

