



THE CROW'S NEST
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AT THE CROW'S NEST



To find out more about spending Christmas with us,
visit liberationgroup.com/christmas

WELCOME TO CHRISTMAS AT THE CROW'S NEST



Whether it's Christmas Day, your work Christmas party, a small gathering of family and friends, and everything in between, we have menus for every festive occasion.

Take a look at our traditional Festive and Christmas Day menus.

To make your booking as easy as possible have a read through the How To Book section and let us take the stress out of booking. If you have any questions at all, please don't hesitate to get in touch and we will do our best to accommodate. We look forward to celebrating the festive season with you.

Happy Christmas from everyone at The Crow's Nest.



FESTIVE MENU

3 COURSES £25 / KIDS £12.50
2 COURSE LUNCH OPTION £19.50

STARTERS

Chicken liver pâté, brioche toast
Liberation Ale chutney

Butternut squash soup (v)
Crispy sage, bread & butter

King prawn & chorizo bake
White wine, garlic & fresh herbs, ciabatta

Beetroot & goat's cheese tart (v)
Walnut & mixed leaf salad

MAINS

Roast ballotine of turkey, bacon, chestnut stuffing & cranberry sauce
Pigs in blankets, roast potatoes, root vegetables, red cabbage, winter greens, turkey gravy

8oz sirloin steak, hand cut chips
(£3 per person supplement)
Flat cap mushroom, onion rings, pepper sauce

Pancetta wrapped cod fillet
Winter greens, chive buttered mash, lobster cream sauce

Guernsey crab cakes
Wilted spinach, new potatoes, lemon butter sauce

Cumin butternut squash, lentil & chickpea wellington (ve)
Roast new potatoes, winter greens, roast carrots, vegan jus

PUDDINGS

Blackbeard Stout Christmas pudding
Brandy custard

Festive cheese plate
Biscuits & accompaniments

Clementine & orange posset (v)
Spiced shortbread

Dark chocolate & espresso brownie (v)
Cherry sauce, hazelnut brittle, vanilla ice cream

VEGAN FESTIVE MENU

3 COURSES £25 / 2 COURSE
LUNCH OPTION £19.50

STARTER

Celeriac & apple soup (ve)
Crusty bread, vegan butter

MAIN

Cumin butternut squash, lentil & chickpea wellington (ve)
Roast new potatoes, winter greens, roast carrots, vegan jus

PUDDING

Chocolate & orange mousse cake (ve)
Vegan ice cream



TAILOR YOUR CELEBRATION

Ask us about our buffet options for your festive parties.

CHRISTMAS DAY MENU

£55 PER PERSON / KIDS £20

ARRIVAL

Glass of prosecco on arrival

STARTERS

Celeriac, hazelnut & truffle soup (v)
Bread & butter

Port & chicken liver parfait
Liberation Ale chutney, toast

Potted smoked salmon & local crab
Pickled winter vegetables, sourdough Melba toast

Beetroot & goat's cheese tart (v)
Walnut & mixed leaf salad

MAINS

Hand carved roast turkey
Chestnut stuffing, turkey jus, pigs in blankets

Roast rib of Scotch beef
Yorkshire pudding, red wine jus, creamed horseradish sauce

Herb crusted cod & mussels
New potatoes, sea vegetables, spinach, garlic & lemon butter

Seafood salad
Guernsey crab, smoked salmon, king prawns, caper berries

Cumin butternut squash, lentil, chickpea wellington (ve)
Vegan jus

(All served with roast & new potatoes and a selection of vegetables)

PUDDING

Dark chocolate & espresso brownie (v)
Cherry sauce, hazelnut brittle, vanilla ice cream

Blackbeard Stout Christmas pudding
Brandy custard

Clementine & orange posset (v)
Spiced shortbread

Festive cheese board
Biscuits & accompaniments

TO FINISH

Coffee & homemade petit fours

VEGAN CHRISTMAS DAY MENU

£55 PER PERSON

ARRIVAL

Glass of prosecco on arrival

STARTER

Celeriac & apple soup (ve)
Crusty bread, vegan butter

MAIN

Cumin butternut squash, lentil, chickpea wellington (ve)
Roast new potatoes, winter greens, roast carrots, vegan jus

PUDDING

Chocolate & orange mousse cake (ve)
Vegan ice cream



HOW TO BOOK

Christmas is all about enjoying time with family and friends, so we try to make the booking process as easy as possible.

The festive menu will be available from 25th November - 24th December. The Christmas Day menu is available only on 25th December.

For Christmas Day bookings a non-refundable deposit of 50% is required and full payment by 18th December. For all other festive menus a non-refundable deposit of £10pp is required to confirm a Christmas booking. Your booking is confirmed on receipt of deposit.

Pre-orders will be required 7 days before the booking date. Please pick up a Booking Form from the bar or download from the website to complete menu choices for each member of your party.

If you would like to pre-book wines, please let us know when you book your table or at any point up until 7 days ahead of your booking.

Kids menu recommended for little ones and children 12 years and under.

Other promotions including Inndulgence Wednesday discount does not apply to any Festive/Christmas menus.

ALLERGEN INFORMATION

(v) – not just for veggies, (ve) – not just for vegans, (gf) – gluten free, (gfo) – gluten free option available.

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.