

# Christmas Party Menu

Game Terrine, Pumpkin and Date Chutney, Toasted Guernsey Gâche  
Roast Wood Pigeon Breast, Heritage Beetroot and Coffee Jus  
Local White Crab, Smoked Salmon, Apple, Horseradish and Brown Crab Emulsion  
Cauliflower Soup, Poppyseed Scone, Hazelnut and Truffle Pesto (v)  
Twice Baked Guernsey Cheddar Soufflé, Mulled Pear, Walnuts and Watercress (v)



Fillet of Beef, Herb Dumplings, Dripping Roasted Carrot, Kale,  
Onion, Thyme and Stout Gravy  
Wild Mushroom and Stilton Pithivier, Butternut Squash Purée,  
Tenderstem Broccoli and Pumpkin Seeds (v)  
Roast Partridge, Celeriac and Pear Purée, Fondant Potato, Savoy Cabbage,  
Smoked Bacon Chestnut Jus  
Pan Fried Fillet of Sea Bass, Guernsey Crab Crushed Potato,  
Grilled Fennel and Shellfish Bisque  
Roast Grove Smith Farm Turkey Breast, Sausage and Chestnut Stuffing,  
Pigs in Blankets, Duck Fat Roast Potatoes, Braised Red Cabbage,  
Kalettes and Turkey Gravy



Buttermilk and Rosemary Panna Cotta, Honey Sponge, Roasted Plums  
Chocolate and Caramel Tart, Hazelnut Feuilletine, Banana Cream  
Apple and Blackberry Crumble Cake, Raisin Purée, Calvados Crème Fraîche,  
Vanilla Ice Cream  
Selection of Cheeses, Crackers, Chutney, Grapes and Celery (gfo)  
Selection of Ice Cream/Sorbet (dfo)

**3 Courses £40**