

STARTERS

3 Courses £49.50 (10% Discretionary Service Charge
Split Equally Between all our Hardworking Staff)

Pea, Mint, Potato & Spinach Fritters, Soya Raita (VE)

Char Sui Pork Fillet, Sticky Plum Glaze, Pomegranate Salad

Anti Pasti Platter with Cornichons, Shaved Parmesan &
White Truffle Oil (GFI)

Scottish Smoked Salmon, Avocado & Prawns Tian with Lime
& Paprika Mayo (GFI)

Whipped Goats Cheese, Sun Blush Tomato Bruschetta,
Rocket & Parmesan Salad

Grilled King Prawns with Fresh Chilli, Ginger, Spring Onion,
Garlic Butter (GFI)

Roast Butternut Squash, Sweet Potato & Thyme Soup,
Warm Bread, Jersey Butter (V)

MAINS

3 Courses £49.50 (10% Discretionary Service Charge
Split Equally Between all our Hardworking Staff)

Asparagus, Spinach, Wild Mushroom & Sun Blush Tomato
Risotto with Pine Nuts & Rocket Salad (GFI) (VE)

Cashew Nut & Herb Crusted Cod Fillet, Crushed Potatoes,
Spinach, Prawn & Caper Butter

Mixed Seafood & Shellfish Linguine in a White Wine & Herb
Cream Sauce, Parmesan

Pan Fried Sirloin Steak with Sautéed Potatoes, Grilled
Tomato, Mushrooms & Peppercorn Sauce (GFI)

Grilled Fillet of Sea bass on a Warm Ham Hock New Potato
& Asparagus Salad with a Honey Mustard Dressing (GFI)

Traditional Roast Turkey with a Chestnut, Bacon, Cranberry
& Sage Stuffing, Seasonal Vegetables & Roast Potatoes,
Thyme Jus

DESSERTS

3 Courses £49.50 (10% Discretionary Service Charge
Split Equally Between all our Hardworking Staff)

Selection of Jersey Ice Cream (GFI)

Cheese & Biscuits, Grapes, Nuts & Chutney

Glazed Lemon Tart with Fresh Raspberries (GFI)

Warm Chocolate & Praline Brownie with Vanilla Ice Cream
(GFI)

Christmas Pudding with Brandy Sauce