



FESTIVE LUNCH & DINNER MENU
Served Daily 12pm-2pm & 6pm-9pm

TO START

Ham hock & pickled carrot terrine

Liberation Ale chutney, toasted sourdough

Atlantic prawn cocktail

Cos lettuce, Marie Rose sauce, lemon wedge

Caramelized onion & Rocquettes cider soup (V)

Guernsey mature cheddar rarebit

Butterbean hummus & heritage cauliflower couscous (VG)

Pickled shallots, dukkha, crispy corn tortilla

TO FOLLOW

Traditional roast turkey

Pigs in blankets, sage & onion stuffing, roast potatoes, roasted carrots & parsnips, carrot & swede mash, Brussel sprouts, red wine gravy

Pan fried sea bass

Roasted peppers, courgettes, aubergine, sauce mariniere

Slow cooked feather blade of beef

Guernsey cream mash potato, mushroom, pancetta & baby onion sauce

Plant based apricot, oat & seed bake (VG)

Sage & onion stuffing, roast potatoes, roasted carrots & parsnips, carrot & swede mash, Brussel sprouts, red wine gravy

TO FINISH

Traditional Christmas pudding

Brandy sauce

Baked chocolate & salted caramel tart (VG)

Chocolate sorbet, cocoa nibs, raspberry purée

Tiramisu

Coffee liquor, set mascarpone custard, chocolate shavings

Three cheese board

Rocquettes cider chutney, cheese biscuits, celery, grapes

£42 per person for three courses

Hand **PICKED**
HOTELS

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.