

CHRISTMAS-TIME PARTY LUNCH MENU

SOFT HOME-MADE SWEETCORN BLINIS TOPPED WITH SMOKED SALMON, CREME FRAICHE, DILL AND RED ONION

WAFER THIN CHINESE PANCAKES, SHREDDED CONFIT DUCK, STRIPS OF CUCUMBER AND SPRING ONION ALL DRIZZLED WITH HOI-SIN SAUCE

MELTING GOATS CHEESE STACKED WITH ROASTED RED PEPPER, COURGETTE, AUBERGINE, ZESTY PESTO SAUCE AND TOPPED WITH ROASTED CRUNCHY HAZELNUTS

PUMPKIN AND CINNAMON SOUP, CHEESE AND PUMPKIN SEED CROUTONS

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PAN SEARED FILLET OF FRESH SALMON ON A CHIVE RISOTTO, LEMON HOLLANDAISE AND A JULIENNE OF COURGETTE AND CARROT

DUO OF ROAST BREAST OF TURKEY, APPLE, SAGE AND ONION STUFFING, ROAST PORK LOIN AND ALL THE TRADITIONAL ACCOMPANIMENTS

MEDLEY OF INDIAN SPICED VEGETABLES, RICE AND ONION CURRY BALLS AND SELECTION OF SAMBALS

HONEY ROASTED CONFIT DUCK LEG, POTATO AND PARSNIP MASH, CREAMED LEEK, SPINACH AND MINI BUTTERED CORNCOBS

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INDIVIDUAL BABY CHRISTMAS PUDDING WITH BRANDY SAUCE AND A DASH OF JERSEY CREAM

BANOFFEE CHEESECAKE WITH TOFFEE PECAN SAUCE

A WEDGE OF SOFT BRIE WITH CELERY, NUTS AND CHEESE MELT BISCUITS

VARIOUS JERSEY ICE-CREAMS OR FRUIT SORBETS

3 COURSES £22.50 + 10%

ON ALL FOOD AND BEVERAGE