



CHRISTMAS PARTY DINNER MENU

Glass of Prosecco on arrival

STARTERS

Pan seared scallops, king prawn ravioli, shellfish sauce
Scottish smoked salmon, crème fraîche, cucumber, crispy capers
Soft shell crab in tempura batter, seaweed, lime dressing
Fried sticky beef, cashew nuts, cucumber salad
Baked goats cheese, heritage beetroot, toasted pine nuts (v)
Crispy duck spring rolls, plum sauce
Tiger prawns 'pil pil', garlic, chilli, smoked paprika
Lobster & prawn cocktail, quails eggs, Marie Rose sauce

MAINS

Grilled monkfish, king scallops & prawns, lemon butter sauce
Sea bass, lemon, green herb or soy, ginger dressing
Cornish Dover sole, grilled or meunière (on or off the bone)
Surf and turf, fillet steak of beef, half lobster thermidor
28 day aged Scotch fillet steak, Béarnaise sauce
Whole lobster thermidor
Grilled Guernsey skate, brown butter, capers
Roast bronze turkey, all the trimmings, chestnuts, seasonal sauces
28 day aged grass-fed sirloin steak, Béarnaise sauce
Wild mushroom 'Wellington', Jerusalem artichoke, butternut squash, baby onions (v)

DESSERTS

Traditional Christmas pudding, brandy sauce
Alec's mini dessert trio
Baileys crème brûlée
Salted caramel and chocolate cheesecake, dark cherries
Selection of ice creams and sorbets
Raspberry pavlova
Sticky toffee pudding, butterscotch, vanilla ice cream

3 courses for 65.00

SIDE DISHES

Triple cooked chips | Thin chips | Mixed salad | Beef tomato salad with basil pesto 4.00
Dauphinoise potatoes | Creamy mashed potatoes | Honey glazed parsnips | Buttered spinach 4.50
Creamed savoy cabbage, smoked bacon | Fine beans with sesame, soy | Cauliflower cheese | Braised red cabbage
Brussels sprouts