



CHRISTMAS PARTY LUNCH MENU

Glass of Prosecco on arrival

STARTERS

Scottish smoked salmon, crème fraîche, cucumber, crispy capers

Creamy lobster soup, cognac, Gruyère crouton

Soft shell crab in tempura batter, seaweed, lime dressing

Mediterranean prawns, garlic, chilli, smoked paprika

Fried sticky beef, cashew nuts, cucumber salad

Baked goats cheese, heritage beetroot, toasted pine nuts (v)

Crispy duck spring rolls, plum sauce

Prawn cocktail, baby gem, Marie Rose sauce

MAINS

Grilled monkfish, smoked haddock, Cornish mussels, creamy leeks, white wine sauce

Grilled Guernsey skate, brown butter, capers

Sea bass, lemon, green herb or soy, ginger dressing

Cornish cod fried in beer batter

28 day aged Scotch sirloin steak, Béarnaise sauce

Roast bronze turkey, all the trimmings, chestnuts, seasonal sauces

Wild mushroom 'Wellington', Jerusalem artichoke, butternut squash, baby onions (v)

Seared calves liver, crispy bacon, roasted onion jus

DESSERTS

Traditional Christmas pudding, brandy sauce

Baileys crème brûlée

Sticky toffee pudding, butterscotch, vanilla ice cream

Raspberry pavlova

Salted caramel and chocolate cheesecake, dark cherries

Selection of ice creams and sorbets

3 courses for 35.00

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

Discretionary 10% service charge will be added to your bill

Food allergies and intolerances – if you require further information please speak to a member of staff