



# DOUVRES CHRISTMAS DAY MENU

£60 PER PERSON

## STARTERS

**PAN FRIED GUERNSEY SCALLOPS**  
crispy black pudding, braeburn apple, chilli & lime dressing

**WATERMELON & FETA SALAD (V)**  
a fresh salad of watermelon, sweet red onion and feta cheese with hand-picked baby mint leaves, almonds & rapeseed oil

**CHICKEN, HAM HOCK & APRICOT TERRINE**  
quince jelly, handpicked tarragon, balsamic cream

**SEVERN & WYE SMOKED SALMON**  
capers, lemon, horseradish cream, fresh dill

**HOMEMADE STRAWBERRY & ELDERFLOWER SORBET**

## MAINS

**ROAST NORFOLK TURKEY**  
roasted turkey breast & leg wrapped around a cranberry & chestnut stuffing, traditional Christmas trimmings

**PAVE OF BEEF**  
charred 5oz pave of guernsey beef, creamy dauphinoise potato, smoked pancetta and chestnut purée, wild mushrooms, madeira jus

**MONKFISH TAIL**  
fresh fillet of oven roasted monkfish, chargrilled chorizo & vegetable broth, poached clams & sweet red pepper caviar

**BUTTER & HERB GNOCCHI (V)**  
roasted pumpkin, tender stem broccoli, heritage carrot & gorgonzola cheese

## DESSERTS

**STEAMED CHRISTMAS PUDDING**  
brandy sauce & champagne infused redcurrants

**BAKED CHOCOLATE FONDANT**  
candied orange ice cream & ginger soil

**LES DOUVRES CHEESE BOARD**  
spiced carrot chutney, artisan biscuits, celery & mulled apple juice

**SICILIAN LEMON MERINGUE PIE**  
lime & star anise crème fraîche & toasted pistachios

**TEA OR COFFEE & WARM MINCE PIES**

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 our team.