



DOUVRES CHRISTMAS PARTY MENU

£29.75 PER PERSON

STARTERS

BLOW TORCHED MACKEREL

dressed leaves, pickled courgette, potato & spring onion salad

INSALATA CAPRESE (V)

buffalo mozzarella, Guernsey tomato, basil, pesto

ROASTED BUTTERNUT SQUASH VELOUTÉ (V)

toasted pine nuts, thyme infused rapeseed oil

CHICKEN, TARRAGON & APRICOT TERRINE

quince jelly, balsamic cream

MAINS

ROAST NORFOLK TURKEY

roasted turkey breast & leg wrapped around a cranberry & chestnut stuffing, traditional Christmas trimmings

GUERNSEY RIBEYE (8OZ)

rustic chips, flat mushroom, grilled vine on cherry tomatoes, beer battered onion rings

OLIVE OIL POACHED COD FILLET

crushed Guernsey baby new potatoes, sautéed spinach, fine beans, lemon & chive cream

VEGETABLE MOUSSAKA (V)

local market vegetables in a rustic tomato sauce, layered with aubergine and baked with Guernsey cheddar, garlic ciabatta, red onion & watercress salad

DESSERTS

MINT CHOCOLATE BROWNIE

Madagascan vanilla ice cream, candied walnuts

PASSION FRUIT DELICE

mixed berry compote, white chocolate soil

CONTINENTAL CHEESE PLATTER

spiced carrot chutney, artisan biscuits, celery, mulled apple juice

STEAMED CHRISTMAS PUDDING

brandy sauce, champagne soaked redcurrants

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.