

les d'ouvres hotel

£75.75 ADULTS
£35.75 KIDS

To start

CELERIAC & HAZELNUT SOUP

served with basil oil & toasted ciabatta *GF DF*

SEARED LOCAL SCALLOPS

pea & mint purée, orange & dill butter & cucumber salad *GF*

HAM HOCK TERRINE

pickled veg, toasted ciabatta & rocquette chutney

SPINACH, CHESTNUT & SUN-DRIED TOMATO ARANCINI

sun-dried tomato purée, deep-fried sage & horseradish mayonnaise *V GFA*

Champagne sorbet palate cleanser

Mains

CLASSIC TURKEY ROAST

roast potatoes, mulled red cabbage, pigs in blankets, sage & onion stuffing, bacon, winter vegetables & turkey gravy *GFA DFA*

GRILLED TURBOT

fondant potato, parsnip & basil purée, rainbow carrot, mini leek & salsa verde *GFA DFA*

SLOW-COOKED PORK BELLY

mashed potato, glazed baby apple, carrot purée, asparagus, wild mushrooms & port jus *GF*

BUTTERNUT SQUASH ROLL

vegan sausage stuffing, cranberry, classic roast trimmings & vegan pigs in blankets *GF DF VE*

Desserts

CLASSIC CHRISTMAS PUDDING

brandy sauce & custard *GFA*

WHITE CHOCOLATE & PISTACHIO CHEESECAKE

mixed berry compote & Guernsey vanilla ice cream

APPLE & CINNAMON CRUMBLE

Calvados caramel sauce & Guernsey vanilla ice cream

BAKED VEGAN ORANGE CAKE

raspberry sorbet *VE*

CHEESEBOARD

Bleu d'Auvergne, Red Leicester, Brie, apple cider chutney, celery, grapes & crackers

Christmas Day Menu