

## Christmas Day Lunch & Dinner Carvery Menu

### **SELECTION OF SALADS & STARTERS**

- Scottish Smoked Salmon Selection, oak-smoked, hot-smoked and beetroot-cured salmon, capers, shallot dressing, lemon (4)*
- Whole Poached Scottish Salmon Bellevue, cucumber ribbons, dill crème fraîche, Exmoor caviar (4,7)*
- Atlantic Prawns & Gambas, citrus aioli, lime, coriander (2,3,10)*
- Fresh Jersey Oysters, shallot mignonette, lemon (12,14)*
- Prawn & crab cocktail, Marie rose sauce (2,3)*
- Duck & Orange Pressé, Chicken Liver Parfait & Artisan Terrines, seasonal chutneys, toasted brioche (1,3,7,10,12)*
- Continental Charcuterie Selection, Prosciutto di Parma, Milano salami, marinated olives, cornichons (12)*
- Hand-Rolled Sushi Selection, pickled ginger, wasabi, soy sauce (1,2,4,6,11)*
- Burrata & Heritage Tomato Salad, basil oil, aged balsamic (7,12) VE, GF*
- Chargrilled Mediterranean Vegetables, extra virgin olive oil, fresh herbs (12) VG, GF*
- Winter Slaw, apple, cranberry & red cabbage (10) VG, GF*
- Jersey Royal Potato Salad, wholegrain mustard, chives (3,10) VE, GF*
- Classic Caesar Salad, pancetta, Parmigiano Reggiano, sourdough croutons (1,3,4,7)*
- Seasonal Mixed Leaves, tomato, cucumber, red onion, honey mustard dressing (10,12) VG, GF*

### **SOUP STATION**

- Roasted Parsnip Velouté, black truffle crème fraîche (7) VE, GF*
- Selection of Artisan Breads & Jersey Butter (1,7)*

### **CARVING STATION**

- Roasted Breast of Turkey, apricot & sage stuffing, pigs in blankets, cranberry & port gravy (1,7,12)*
- Roasted Rib Eye of Beef, Yorkshire pudding, horseradish cream, bone marrow red wine jus (1,3,7,12)*

### **MAIN DISHES**

- Roasted Halibut, Champagne velouté, braised leeks, herb oil (4,7,12) GF*
- Slow roasted pork loin, reamy savoy cabbage, bacon & chestnuts, stewed apples (7)*
- Slow-Braised Lamb shoulder, rosemary, confit garlic, red wine jus (12) GF*
- King Prawns & Tenderstem Broccoli, ginger, chilli & soy glaze (2,6)*
- Butternut Squash & Chickpea Tagine, apricot, coriander, toasted almonds (8) VG, GF*
- Vegetable Tikka Masala (7,8)*

### **ACCOMPANIMENTS**

- Traditional Roast Potatoes GF ( Contains duck fat oil)*
- Swede & carrot mash (VO,GF,V)*
- Maple-Glazed Chantenay Carrots & Parsnip VG, GF*
- Brussels Sprouts with Pancetta & Roasted Chestnuts GF*
- Buttered Winter Greens (7) GF*
- Steamed Basmati rice (VO,GF,V)*

**DESSERTS**

*Traditional Christmas Pudding, brandy anglaise (1,3,7,8,12)*  
*White Chocolate & Clementine Cheesecake, cranberry compote (1,3,6,7)*  
*Valrhona Chocolate Délice, salted caramel, hazelnut praline (3,7,8)*  
*Black Forest Gâteau, Morello cherries, Kirsch cream (1,3,7,12)*  
*Classic Sherry Trifle (1,3,7,12)*  
*Selection of Festive Cakes, Gateaux & Seasonal Specialities (1,3,7,8)*  
*British & French Artisan Cheese Board, quince paste, grapes, crackers & chutneys (1,7,12)*  
*Fresh Seasonal Fruit Display VG, GF*

**TO FINISH**

*Freshly Brewed Tea & Coffee*  
*Mini Mince Pies (1,3,7,12)*

*1 = Gluten, 2 = Crustaceans, 3 = Eggs, 4 = Fish, 5 = Peanuts, 6 = Soya, 7 = Dairy, 8 = Nuts, 9 = Celery,  
10 = Mustard, 11 = Sesame, 12 = Sulphites, 13 = Lupin, 14 = Molluscs  
V = Vegan, GF = Gluten Free Option, VO = Vegetarian Option*

*"If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF,  
please ask a member of staff who will be able to assist you.*

*Our food is prepared in a kitchen where nuts, gluten and other known allergens/ intolerances may be present."*