

The Royal Christmas Menu



3 COURSES £27.95

Starters

Soup of the Day *vg*

Ciabatta, Jersey butter

Chilli Beef Salad (Hot)¹²

Sweet peppers, carrots, spring onion, chilli, lime & sweet chilli sauce

Garlic King Prawns^{2,3,7}

Garlic butter, dressed salad

Crepe Fromage^{1,3,7}

Brie wrapped in a crepe, tomato, basil, bechamel

Prawn Cocktail^{2,3,4,7}

Marie Rose sauce, lettuce, brown bread & Jersey butter

Main Courses

Roast Turkey^{1,3,7,12}

Chipolatas, seasonal vegetables, sage & onion stuffing, roast potatoes, onion gravy

Chorizo Stuffed Pork Loin^{1,9}

Roast potatoes, seasonal vegetables, onion gravy

Monkfish Thermidor^{1,4,7,9,10,12}

Lemon & cardamom rice

Mixed Bean Casserole *vg*

Seasonal vegetables, rice

6oz Irish Sirloin Steak⁷

Hand cut chips, mixed salad, garlic butter

To Finish

Christmas Pudding^{1,2,7,8,12}

Brandy sauce

Raspberry Pavlova^{3,7}

Jersey Dairy vanilla ice cream

Chocolate Brownie *vg gf*

raspberry sorbet

Selection of Artisan Cheeses^{3,7,9}

Crackers, chutney, grapes

Allergen Key:

1 - Wheat | 2 - Crustaceans | 3 - Eggs | 4 - Fish | 5 - Peanuts | 6 - Soya | 7 - Dairy | 8 - Nuts | 9 - Celery | 10 - Mustard | 11 - Sesame Seeds | 12 - Sulphur / Alcohol | 13 - Lupin Flour | 14 - Molluscs