

CHRISTMAS PARTY MENU 2022



STARTERS

Panfried Scallops & Belly Pork

SEARED SCALLOPS AND CRISPY BELLY PORK SERVED WITH AN APPLE VANILLA PUREE

Panfried King Prawns & Chorizo

PANFRIED KING PRAWNS & SPICY CHORIZO SERVED IN GARLIC SAUCE WITH TOASTED CIABATTA BREAD

Avocado & Melon Salad

AVOCADO & MELON SALAD SERVED WITH FIGS AND BASIL AND MINT LEAVES.

Seafood Cocktail

SMOKED SALMON, CRAB AND GREENLAND PRAWNS SERVED ON A BED OF LETTUCE WITH CHERRY TOMATOES & MARIE ROSE SAUCE

Tomato Buffalo Mozzarella

SLICED SPANISH TOMATOES WITH BUFFALO MOZZARELLA SERVED WITH FRESH BASIL PESTO

MAIN COURSE

Ballotine of free range Turkey

TURKEY BREAST WITH SUFFING AND WRAPPED PANCETTA. ACCOMPANIED BY ROAST POTATOES, SEASONAL VEGETABLES AND CRANBERRY JUS.

Sea Bream Beurre Blanc

PANFRIED SEABREAM FILLETS FINISHED ON THE GRILL SERVED WITH BROCCOLI, GREEN BEANS AND FRENCH FRIES WITH A DELICIOUS BEURRE BLANC SAUCE.

Steak Dianne

PANFRIED SIRLOIN STEAK IN DIJON MUSTARD, COGNAC CREAM SAUCE, SERVED WITH SALAD & FRENCH FRIES.

Pan Fried Salmon

A FILLET OF GRILLED SALMON FILLET SERVED WITH CRUSHED BABY POTATOES WITH A WHITE WINE SAUCE SAUCE.

Thai Vegetable Curry

VEGETABLE AND CHESTNUT THAI GREEN CURRY SERVED WITH FRAGRANT RICE

DESSERTS

Creme Brulee

WITH POACHED RASPBERRIES AND FRAMBOISE

Sticky Toffee Pudding

SERVED WITH JERSEY DAIRY VANILLA ICE CREAM

Quayside Cheese Board

SERVED WITH GRAPES, CELERY, HOMEMADE APRICOT CHUTNEY & BISCUITS

Traditional Xmas Pudding

SERVED WITH BRANDY CREAM

£47.95 PER PERSON

10% SERVICE CHARGE OPTIONAL