



CHRISTMAS DAY LUNCH

STARTERS

Squash Velouté

WITH HAZELNUTS, PARMESAN, CAPERS AND LEMON
(VEGAN OPTION AVAILABLE)

Jersey Scallops Coquille St Jacques

WITH POMME PURÉE AND CREAMY FISH SAUCE

Goat's Cheese Crottin Brûlée

WITH BEETROOT AND WALNUTS

Terrine of Chicken, Foie Gras and Leek

WITH TOASTED BRIOCHE AND DRESSED LEAVES

Pan-Fried Sea Bream

WITH POMME PURÉE, CRISPY LEEKS
AND LOBSTER SAUCE

Braised Beef Shin Ballotine

WITH BONE MARROW JUS, POMME PURÉE
AND CRISPY LEEKS

MAINS

Skate Wing Meunière

WITH CRUSHED POTATOES, BROCCOLI, CAPERS,
LEMON AND BROWN SHRIMP

Turkey Breast, Sage & Onion Stuffing

PANCETTA, CHESTNUTS, SPROUTS, PIGS IN BLANKETS,
DUCK FAT POTATOES, ROASTED VEG

Truffled Potato Gnocchi

WITH MUSHROOMS, TARRAGON AND VEGAN PARMESAN
(VEGAN)

lamb rump

WITH POTATO TERRINE, LAMB JUS, BROCCOLI AND ROASTED
ROOT VEGETABLES

Salmon Wellington

WITH SPINACH, MUSHROOMS, CRUSHED POTATOES,
BROCCOLI AND CHIVE BEURRE BLANC

8oz Fillet Steak

WITH BOURGUIGNON SAUCE, POTATO TERRINE,
ROASTED ROOT VEGETABLES AND SPINACH

DESSERTS

Christmas Pudding

WITH CINNAMON BRANDY CREAM, SOAKED RAISINS
AND BLACK CHERRY ICE CREAM

French Cheese Board

WITH JERSEY BLACK BUTTER, BISCUITS, PEAR
AND WALNUTS

Hazelnut Praline Chocolate Mousse

WITH TOFFEE ICE CREAM AND CHOCOLATE SOIL

Champagne Jelly

WITH WINTER BERRIES AND RASPBERRY SORBET
(VEGAN)

House Coffee

WITH HOMEMADE PETITS FOURS

£100 PER ADULT | £50 PER CHILD (UNDER 12)

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS
A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.