



CHRISTMAS PARTY MENU 2025

£53.95 PER PERSON

10% SERVICE CHARGE OPTIONAL



STARTERS

Panfried Scallops & Belly Pork

SEARED SCALLOPS & CRISPY BELLY PORK SERVED WITH AN APPLE VANILLA PUREE (M)

Panfried King Prawns & Chorizo

SERVED IN GARLIC SAUCE WITH TOASTED CIABATTA BREAD (D,W,S)

Avocado & Melon Salad

SERVED WITH FIGS & BASIL & MINT LEAVES

Seafood Cocktail

SMOKED SALMON, CRAB & GREENLAND PRAWNS SERVED ON A BED OF LETTUCE WITH CHERRY TOMATOES & MARIE ROSE SAUCE (E,W,S,F)

Tomato Buffalo Mozzarella

SLICED SPANISH TOMATOES WITH BUFFALO MOZZARELLA SERVED WITH FRESH BASIL PESTO (D)

MAIN COURSE

Ballottine of free range Turkey

TURKEY BREAST WITH SUFFING & WRAPPED PANCETTA. ACCOMPANIED BY ROAST POTATOES, SEASONAL VEGETABLES & CRANBERRY JUS (C,SL,D,W,E)

Sea Bream Beurre Blanc

PANFRIED SEABREAM FILLET FINISHED ON THE GRILL SERVED WITH BROCCOLI, GREEN BEANS AND FRENCH FRIES WITH A DELICIOUS BEURRE BLANC SAUCE (D,F,SL)

Surf & Turf ~ Rib-eye & King Prawns

CHAR-GRILLED 8OZ RIB-EYE STEAK (COOKED TO ORDER) TOPPED WITH GARLIC KING PRAWN TAILS, SERVED WITH A ROCKET, RED ONION & PARMESAN SALAD (D, S, SL)

Pan Fried Salmon

A FILLET OF GRILLED SALMON FILLET SERVED WITH CRUSHED BABY POTATOES WITH A WHITE WINE SAUCE (D,F,SL)

Thai Vegetable Curry

VEGETABLE & CHESTNUT THAI GREEN CURRY SERVED WITH FRAGRANT RICE (N)

DESSERTS

Creme Brulee

WITH POACHED RASPBERRIES & FRAMBOISE (E,D,W)

Sticky Toffee Pudding

SERVED WITH JERSEY DAIRY VANILLA ICE CREAM (D,W,E)

Quayside Cheese Board

SERVED WITH GRAPES, CELERY, HOMEMADE APRICOT CHUTNEY & BISCUITS (D,W,C)

Traditional Xmas Pudding

SERVED WITH BRANDY CREAM (W,D,SL,E)

ALLERGEN KEY CHART

Contains Wheat (W)	Contains Molluscs (M)
Contains Dairy (D)	Contains Mustard (MS)
Contains Peanuts (P)	Contains Sesame Seeds (SS)
Contains Shellfish (S)	Contains Soy (SOY)
Contains Eggs (E)	Contains Nuts (N)
Contains Fish (F)	Contains Celery (C)
Contains Sulphites (SL)	Contains Lupines