



Christmas

LUNCH MENU

5th • 12th • 19th December

STARTERS

Chef's chicken liver pâté

*'Herm' made red onion marmalade with sea salt & rosemary
crostini*

Mermaid whipped smoked mackerel

bread crisps, house pickles, horseradish cream

Chef's curried parsnip soup

parsnip crisps, baked baguette, Guernsey butter

Retro prawn cocktail

*prawns, smoked whisky Marie Rose sauce,
brown bread & Guernsey butter*

MAIN DISHES

Seared fillet of bass

crushed new potatoes, sautéed samphire, beurre blanc

Wild mushroom & truffle risotto

shaved parmesan, crispy kale

Roast turkey breast

*with traditional vegetables & sauces, crisp roast potatoes
pigs in blankets, stuffing & lashings of gravy*

Feather blade of beef

*cooked low & slow, served with truffle mash,
bourguignon sauce, carrot purée*

DESSERTS

Christmas pudding

with brandy sauce

Apple & blackberry crumble

vanilla custard

Warm vegan brownie

with vegan ice cream

Selection of cheeses

artisan crackers, quince jam, grapes