

Festive Set Menu

Two courses - £27

Three course - £35

Roasted Parsnip & Carrot Soup V | GF

Farmhouse Game Terrine 2W | 4 | 10MC | 14

Jersey apple & prune chutney, pickled vegetables, toasted ciabatta

Oak Smoked Salmon & Prawns GF | 1 | 3 | 4 | 5

Avocado purée, ruby grapefruit, Marie Rose sauce

Warm Goat's Cheese V | 1 | 2W | 4 | 7 | 9 | 10W | 14

Waldorf salad, candied walnut

Roast Norfolk Turkey GF* | 2W | 7

Apricot & chestnut stuffing, pigs in blankets, roast potatoes, market vegetables, gravy

Featherblade of Beef Bourguignon GF | 1 | 7

Creamed potatoes, tenderstem broccoli, parsnip crisps

Seabass & King Prawns 3 | 5 | 7 | 14

Rice pilaf, roasted pepper & sun blushed tomato salsa

Christmas Vegetable Wellington VV | 1 | 2W

Sweet potato, wild mushrooms, salt baked celeriac, coriander & turmeric potatoes

Christmas Pudding V | 2W | 4 | 7 | 14

Brandy sauce

Jingle Bells Chocolate & Hazelnut Dome 4 | 7 | 10H

Chocolate rocks, butterscotch sauce, Jersey vanilla ice cream

Coconut & Cranberry Cake GF | 4 | 7

Pineapple & coconut ice cream, Jersey whipped cream

Ommaroo Cheese Plate V | 1 | 2W | 2R | 2B | 7 | 14

Chutney, celery, grapes, biscuits

V - vegetarian | VV - vegan | *VV - vegan alternative available | GF - gluten free | GF* Gluten Free alternative available. Menu is subject to change.

Allergen information

1 Celery | 2 Cereals containing gluten | 2W Wheat | 2R Rye | 2B Barley | 2O Oat | 3 Crustaceans | 4 Eggs | 5 Fish | 6 Lupin | 7 Milk / Dairy | 8 Molluscs | 9 Mustard | 10 Nuts | 10C Cashews | 10A Almonds | 10H Hazelnuts | 10W Walnuts | 10MC May Contain Traces | 11 Peanuts | 12 Sesame seeds | 13 Soya | 14 Sulphites

