

Christmas Lunch & Dinner Party Menu 2019



Enjoy our exclusive Christmas lunch or dinner party menu...perfect for Island businesses and groups. Choice of 2 or 3 courses available:

• Flute of Prosecco or Christmas Apple Punch on arrival, with House Bar open • For three course meals choose a seasonal starter, served with fresh baked bread:

•1: Cream of Tomato, Red Pepper and Chilli Soup

- ·2: Sautéed Chestnut Mushrooms in a Garlic and Tarragon Cream Sauce on Toasted Brioche
- •3: Kilner Jar of Chicken Liver Parfait with Caramelised Onion and Celery, Jam, Melba Toast
 - •4: Salad of Prawns with Pickled Cucumber, Roquette and Bloody Mary Dressing

For two course meals choose a Christmas main course, served with seasonal vegetables:

- •1: Cauliflower Steak topped with Spinach, Courgette and Gallybagger Crunch, Crushed New Potatoes (v)
 - •2: Parsley-crusted Supreme of Salmon with Citrus Hollandaise, Crushed New Potatoes
 - •3: Slow-cooked Rump of Beef with Red Wine & Tarragon Jus, Dauphinoise Potatoes
 - •4: Roast Crown of Turkey & Ballotine of Leg with Chestnut Stuffing, Cranberry Sauce and Roast

Gravy served with Goose Fat Roast Potatoes

For both course options, choose a sumptuous Christmas dessert:

- •1: Caramelised Lemon Tart with Mulled Fruit Compote
- •2: Christmas Pudding with Caramelised Plums and Vanilla Ice-cream
 - •3: Dark Chocolate Pot with Baileys Cream & Chocolate Cookies
 - •4: Brie, Stilton and Cheddar with Celery, Chutney & Crackers
 Then all finishing with Coffee, Tea & Mini Mince Pies

Two courses: £30.00 per person. Three courses: £36.00 per person

Booking size 50-180 people, sitting at tables of ten. House Bar open for all bookings.

Lunch bookings 12.30pm-3.30pm • Evening bookings: 7pm-12am. Wine menu available.

Just add your your own band or disco for full evening party! Add £2.50/person to go to 1am