



# CHRISTMAS MENU

2 courses 37.50    3 courses 43.95

## STARTER

### CELERIAC & PARSNIP SOUP

Crispy leek, chive oil and toasted sourdough

### GRILLED SCALLOPS & SMOKED DUCK

Served with rocket salad, parmesan shavings, hollandaise sauce and truffle oil

### KING OYSTER MUSHROOM

Served with homemade hummus, rocket salad, crispy onions, dressed with balsamic glaze

### MIX NIGIRI (6 Pieces )

### KIMCHI

Tartare of salmon, tuna, seabass marinated in kimchi sauce

## MAIN COURSE

### ROASTED TURKEY BREAST

Sage stuffing, heritage baby carrots, brussels sprouts, roasted parsnips, pigs in blanket, roasted potato, port and cranberry sauce

### PAN FRIED FILLET OF SEABASS & KING PRAWNS

Crushed new potatoes, tender stem broccoli, pak choy, king prawns and beurre blanc sauce

### CRISPY PORK BELLY

Served with dauphinoise potatoes, brussel sprouts, baby carrots, pak choy and pan gravy

### GRILLED AUBERGINE

Served with a roasted tomato and red pepper sauce, mozzarella

### MIX CHEFS CHOICE 18PC

Special roll 8p, Salmon sashimi 2p, Tuna sashimi 2p, Futomaki roll 6p

### CHRISTMAS SOY ROLL

Roasted turkey breast, blanched heritage baby carrots, truffle mayonnaise, crispy bacon, cranberry sauce

## DESSERT

Traditional Christmas Pudding, sauce anglaise, Jersey vanilla ice cream

Sticky toffee pudding, Jersey vanilla ice cream and toffee sauce

Cheese platter, continental cheese plate with chutney and crackers

Matcha cheesecake, pistachio crumble and mango coulis