

## Christmas Party Lunch Menu

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Roasted Guernsey Tomato Soup

Pate de Campagne  
With crusty bread and seasonal chutney

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Traditional Roast Turkey  
Pigs in blankets, pan gravy

Pan Seared Salmon  
With a white wine beurre blanc

Moroccan Vegetable Tagine  
Aromatic North African spiced raisins, chick peas and vegetables  
served with a braised apricot and coriander couscous

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Traditional Christmas Pudding (GF) (can be LF)  
Grand Marnier syrup and Cognac flavoured Creme Anglaise

A selection of Le Hechet Ice Cream

Mulled Winter Fruits  
With cinnamon ice cream

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(GF) Gluten Free Dishes, (LF) Lactose Free Dishes

£14.50

## Christmas Party Dinner Menu # 1

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Spicy Hot Bloody Mary Soup

Potted Chicken Liver & Pineau Parfait  
With apple and saffron chutney, chargrilled Sourdough slice

Prawn, Avocado, Cucumber & Watercress Cocktail  
Marinated in lime, white wine vinegar topped with a traditional Marie Rose sauce

Vegetarian Option - Please choose from the separate options provided

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Traditional Roast Turkey  
Cranberry and apricot stuffing, pigs in blankets, pan gravy

The Shephard's Spiced Slow Roasted Lamb Shoulder  
chimichurri salsa

Roasted Red Mullet  
With an orange and caper butter

Vegetarian Option  
Please choose from the separate options provided

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Traditional Christmas Pudding (GF) (can be LF)  
Grand Marnier syrup & Cognac flavoured Creme Anglaise

Clementine & Gingerbread Trifle

Blueberry Bakewell Tart  
Christmas pudding ice cream, brandy custard

Vanilla & Rum Infused Pineapple (ve)  
Pineapple jelly, spiced mango granita (crushed fresh fruit mango iced water)

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Freshly Brewed Filter Lavazza Coffee  
Or Twinning's English Tea with Homemade Christmas Cake

(GF) Gluten Free Dishes, (LF) Lactose Free Dishes

£22.50

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## Christmas Party Dinner Menu # 2

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Celeriac, Hazelnut and Truffle Soup

Spiced Baked Camembert  
Seasonal chutney, pink peppercorn and garlic crostini

Ham Hock and Pistachio Roll  
English mustard and cider vinegar dressing, pork crackling crumb, apple, watercress and shallot salad

Vegetarian Option - Please choose from the separate options provided

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Traditional Roast Turkey  
Cranberry and apricot stuffing, pigs in blankets, pan gravy

Pot Roasted ½ Pheasant with a Mulled Wine Dark Cherry Sauce

Fillet of Beef Wrapped in Prosciutto and Horseradish finished with a Rich Madeira Jus

Pan Fried Monkfish with a Saffron and White Wine Broth

Vegetarian Option - Please choose from the separate options provided

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Traditional Christmas Pudding (GF) (can be LF) (v/ve)  
Grand Marnier syrup and Cognac flavoured Creme Anglaise

Spiced Prune and Marmalade Frangipane Tart, with Clotted Cream Ganache

Whiskey and Chocolate Cremeux with Whiskey Ice Cream, Coffee and Caramel

Vanilla and Rum Infused Pineapple (ve)  
Pineapple jelly, spiced mango granita (crushed fresh fruit mango water ice)

A Selection of British and European Cheeses

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Freshly Brewed Filter Lavazza Coffee  
Or Twinning's English Tea with Homemade Christmas Cake

(GF) Gluten Free Dishes, (LF) Lactose Free Dishes

£26.50