



Les Rocquettes
HOTEL APARTMENTS GUERNSEY C.I.

CHRISTMAS MENUS

£23.50

Party Menu 1

STARTERS

Ginger Carrot & Orange Soup
With Sorrel Oil

Smoked Trout & Caper Boiled Egg Terrine
Chives Potato Salad & Dressed Watercress

Confit Chicken En Croute
With pickled Mushroom & Red Onion Marmalade
Tarragon & Whole Grain Mustard Dressing

(v) Sautéed Mushrooms
With Butternut Polenta Cake, Sundried Tomato Rocket & Walnut Pesto

MAIN COURSES

Traditional Roast Turkey
Sage and Apple Stuffing, Pigs in Blanket & Pan Gravy

Braised Beef Olive
Slowly booked Roulade of Beef & Winter Root Vegetables
In a claret jus fresh thyme, Baby Onions and Raisins

Baked Fillet of Salmon
with Chorizo & Mussel Stew in a Chablis Cream Butter Sauce

(v) Homemade Nut Roast
Served with chestnut puree & Pea Veloute

DESSERTS

Traditional Christmas Pudding
Mulled Citrus syrup & Creme Anglaise

Homemade Treacle Tart
With Vanilla Ice Cream, Gooseberry & Grape Compote

Selection of Le Hechet Ice Cream

With brown sugar Biscotti
Freshly Brewed Filter Lavazza Coffee
Or **Twinning's English Tea with Homemade Mince Pie**

* 1 menu per party

£26.75

Party Menu 2

STARTERS

Ginger Carrot & Orange Soup
With sorrel oil

Pan-Fried Guernsey Scallops and Crispy Pork Belly
Curried parsnip puree, parsnip crisps, pomegranate dressing

Lime & Gin Cured Salmon
Dressed with root vegetable escabeche, lemon gel & thyme crackers

(v) Seasonal Mushroom & Chestnut Pate
Caramelized apple puree, tarragon, fermented cranberries & toasted walnut

MAIN COURSES

Traditional Roast Turkey
Sage and apple stuffing, pigs in blanket & pan gravy

Honey Glazed Gressingham Duck Breast
Duck leg toasted sesame, sausage roll, black cherry & clementine relish

Medallion of British Beef
7 oz fillet of beef - cooked medium, gratinated with thyme & wild mushroom, Sabayon Madeira wine reduction

Chilli Maple Syrup - Glazed Halibut Fillet
A la Plancha with crunchy popcorn crust, braised grapes
In Guernsey Beurre Blanc

(v) Coriander Jerusalem Artichoke & Tofu Pithivier
Served with ginger coconut, dahl puree, lime & mango chutney

DESSERTS

Traditional Christmas Pudding
Mulled citrus syrup, creme Anglaise
Steamed Blood Orange Sponge Pudding

Cointreau-Caramel sauce & raspberry ripple
ice cream

Baked Chocolate Cookie - Chocolate Parfait
Crushed Meringue & chocolate jelly

Selection of British & Continental Cheese
Seasonal chutney, grapes & biscuit

Freshly Brewed Filter Lavazza Coffee
Or **Twinning's English Tea with Homemade Mince Pie**

CALL 722146

or email stay@lesrocquettesguernsey.com to book your table or event

www.lesrocquettesguernsey.com