

## Christmas Day Lunch Menu

---

Start with a glass of fizz and canapes from 12.30 onwards followed by a superb seasonal lunch prepared by our head chef and his team

Creamy Leek and Potato Soup  
Topped with ribbons of Smoked Salmon, snipped chives

Smoked Chicken, Ham Hock and Pistachio Terrine  
English mustard, apple cider vinegar dressing, cornichons, crisp breads

Lobster, Crab and King Prawn Cocktail  
Marinated in lime, white wine vinegar set on baby gem lettuce and watercress topped with a rich Marie Rose sauce

(ve/v) A Salad of Chicory, Candied Walnuts, Spiced Poached Pear and Fort Grey Cheese

---

Roast Turkey Crown, Cranberry and Apricot Stuffing, Pigs in Blankets and Pan Gravy

Lamb Three Ways  
Canon rolled in a savoury granola, Lamb T-Bone seared to caramelise, Lamb Shoulder noisettes braised in a red and white wine jus

Pan Seared Fillet of Beef  
A classic bordelaise sauce made of Bordeaux claret, bone marrow and shallot

Pan Roasted Fillet of Cod  
On a haricot and chorizo stew with on the vine cherry tomatoes

Oak Smoked Salmon  
Capers, red onion, charred lemon with our house salad and new potatoes

(v) Moroccan Vegetable Tagine  
Aromatic North African spiced raisins, chick peas, vegetables served with a braised apricot and coriander cous cous

---

Traditional Christmas Pudding  
Grand Marnier syrup & Cognac flavoured Creme Anglaise

Pimm's Jelly with Cucumber Sorbet and Nutella Shortbread

Lemon Meringue Pie with Homemade Roasted Pine Nut Ice Cream

(ve) Mulled Winter Fruits with Cinnamon Ice Cream

Derbyshire Stilton and Christmas Cake - A match made in heaven

---

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

£51.00 per person

Les Rocquettes Hotel, Les Gravees, St Peter Port, Guernsey. GY1 1RN.

Tel: +44 (0)1481 722146 | Email: [manager@lesrocquettesguernsey.com](mailto:manager@lesrocquettesguernsey.com)