

## New Year's Eve Dinner Menu

Why not join us starting with a festive drink and canapes from 7.00pm onwards followed by a superb gourmet dinner prepared by our head chef and his team

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Channel Highland Broth - A fusion of Bean Jar and Scotch broth  
(GF) (LF) Haggis, Neeps and Tatties with Cragganmore Whisky Sauce  
(GF) (LF) Ham Hock and Caper Terrine with a Homemade Piccalilli  
Smoked Salmon Scotch Eggs served with a Wasabi and Lime Mayo  
(VE/V) Chicory, Candied Walnut, Spiced Poached Pear and Fort Grey Cheese Salad

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### From The Table

(GF) (LF) Roast Dry Aged Rib of Beef - Bordelaise Sauce  
(GF) (LF) Maple Syrup Glazed Ham  
Ballantine of Turkey Breast  
Wrapped in prosciutto minced leg, smoked bacon, orange and pecan stuffing  
(GF) (LF) Haggis, Neeps and Tatties with Cragganmore Whisky Sauce  
(GF) (LF) Seafood Festival  
Langoustines, King Prawns, Shell on Prawn, Guernsey Crab, Mussels, Smoked Trout and Poached Salmon  
Slow Braised Venison in Rioja and Redcurrant served with Scottish Rumbledethumps  
Mushroom, Chestnut and Thyme Bastilla (v/ve)

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Cranachan (Cream Crowdie)  
A layered dessert of fresh raspberries, oatmeal, malt whiskey, honey and double cream

Clotie Dumpling  
A rich fruit pudding served with a marmalade flavoured crème anglaise

(v) Mulled Winter Fruits with cinnamon ice cream

Spiced Prune and Marmalade Frangipane Tart with Clotted Cream Ganache

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Selection of Scottish Cheeses Bannocks with a nip of malt

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Freshly Brewed Lavazza Coffee or Twinning's English Tea  
(GF) Gluten Free Dishes, (LF) Lactose Free Dishes, (VE) Vegan Dishes

£70.00 per person

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