
CHRISTMAS PARTY MENU

STARTERS

WILD MUSHROOM AND CHESTNUT SOUP

Fresh Chives, Truffle Oil Drizzle, French Bread

FLEUR SEAFOOD COCKTAIL

Smoked Salmon, Mackerel, Prawns, Crab Meat, Marie Rose Sauce, Toasted Walnut Bread

CHICKEN PARFAIT

Caramelised Red Onion Marmalade, Toasted Brioche

GRILLED GOATS CHEESE

Hazelnut and Beetroot Salad

CLASSIC ANTIPASTO

Cured Meat, Pickles, Mixed Olives, French Bread

WHOLE CREVETTES

Grilled in Garlic Butter, French Bread, House Salad

TIAN OF FRESH GUERNSEY CRAB

Sautéed Chorizo, Chilli, Coriander

MAINS

ROAST TURKEY

With all the Trimmings

OVEN BAKED SALMON

Sautéed New Potatoes, Hollandaise Sauce

WILD MUSHROOM RISOTTO

Chestnut and Artichokes, Parmesan and Truffle Oil

ROSEMARY AND THYME BRAISED LAMB SHOULDER

Creamy Mash, Rich Jus

12oz SIRLOIN STEAK supp. £5.00

Classic Garnish, French Fries, Choice of Sauce: Garlic Butter, Diane, Peppercorn

CHICKEN BREAST

Stuffed with Spinach and Goats Cheese, Wrapped in Smoked Bacon, Roast Potatoes, Port Wine Jus

ALL MAINS SERVED WITH SEASONAL VEGETABLES

DESSERT

TRIO OF GUERNSEY ICE CREAM

RUM AND RAISIN CHEESECAKE

Pear Sorbet

CHRISTMAS PUDDING

Brandy Sauce

STICKY TOFFEE PUDDING

Caramel Sauce, Vanilla Ice Cream

APPLE AND CINNAMON CREME BRULE

Shortbread Biscuits

FLEUR CHEESEBOARD