

R28J Christmas Menu Choices

Starters

Winter garden salad with roast candy beetroot, garden squash, purple sprouting, quinoa, pomegranate, mandarin and crumbled feta

Deep-water Jersey crab, oak smoked salmon and prawns with mint, watermelon and lime

Pulled ham hock and guinea fowl terrine with a rhubarb and ginger compote, toasted country bread

Chilled melon, Parma ham, buffalo mozzarella, basil and orange

Grilled hand dived north coast scallops with guacamole, garden shoots and a plum tomato sauce

Mains

Paupiette of Norfolk turkey with Wiltshire ham, butternut squash, woodland chestnut and apple stuffing

Roast free range belly pork with sesame coated 'bon bon', pak choy, glazed figs and ginger

Confit of Gressingham duck with Lyonnaise potatoes, garden quince, orange and cranberries

Délice of plaice, grilled tiger prawn, prawn shumai and Asian broth

Vegetable linguine with crisp tempura, truffle, garden rocket and Parmesan

Desserts

Longueville's homemade Christmas pudding with a Jersey cream and brandy sauce

Valrhona chocolate and orange gâteau with spiced winter tea ice cream

Coconut délice with a pineapple compote and Piña Colada sorbet

Apple "Tarte Tatin" with a Madagascan vanilla Chantilly and cinnamon ice cream

Traditional farmhouse cheeses (£7.50 supplement)

Tea, coffee and mince pies