



**New Years Day Lunch Menu**  
**Tuesday, 1<sup>st</sup> January 2013**

Smoked fish cocktail with marie rose and avruga caviar

Skewered masala tiger prawns with mango chutney and popadum crisps

Smooth chicken liver parfait served on a toasted brioche with fig and chilli relish

Champagne soaked assiette of melon pearls with black currant sorbet

Winter minestrone soup with garlic parmesan crouton

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Roasted sirloin of beef, Yorkshire pudding, rosemary roasted potato and traditional gravy

Char grilled canon of lamb set on garlic pomme puree, red currant and rosemary jus

Oven roasted fillet of seabass on chilli garlic noodles and citrus cilantro broth

White crab meat and crayfish linguini with chilli garlic and parsley

Spinach and ricotta tortellini with creamy herb sauce

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Sticky prune and apricot pudding with butter scotch sauce

Duo of champagne jelly and raspberry mousse

White chocolate nougat mousse with sesame crisps

Assorted wild berry clafoutis with vanilla Madagascar ice cream

Guernsey Farmhouse cheese platter

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Freshly Ground Coffee and Mince pies

Adult	£24.50
Children (under 12)	£12.50

