



FESTIVE LUNCH MENU

November £25 / December £30

STARTERS

The Famous Salty Dog King Prawns "Pana"

Oyster Sauce, Garlic & Black Bean Sauce, Sizzling Hot Pan & Lime Squeeze (gf)

Pan Roast Wood Pigeon Breast

Wild Mushroom, Salad Lyonnaise (gf)

Seafood Hors D'Oeuvres

*Smoked Salmon Blini, Prawn Verrine, Crab Rangoon,
Grilled Pesto & Parmesan Oyster (n)*

Seared Local Scallops & Crispy Slow Cooked Pork Belly

Quince Aioli & Crispy Pork Crackling (gf)

MAIN COURSE

Roast Free Range Bronze Turkey

*Chestnut Sprouts, Honey Glazed Root Vegetables, Chipolatas,
Duck Fat Roast Potatoes, Jus*

Grilled Prime Irish Sirloin

*Hand Cut Chips & Seasonal Greens
served Au Poivre or Plain (gf)*

Pan Roasted Black Bream Fillet

Sautéed New Potatoes, Sunchoke, Spinach, Salsify, Sauce Grenoble (gf)

Sri Lankan Lamb Shank

Sambar, Naan Bread, & Saffron Basmati

Today's Daily Special

DESSERT

Selection of Home Made Festive Sweets & Premium Jersey Ice Creams

Musetti Filter Coffee

CUSTOMERS ARE REQUESTED TO ADVISE US OF ANY ALLERGIES TO SPECIFIC FOOD SUBSTANCES.

PLEASE NOTE THAT WHILST THE UTMOST CARE WILL BE TAKEN IN THE PREPARATION OF YOUR MEAL WE CANNOT GUARANTEE THAT OUR FOOD DOES NOT CONTAIN NUTS OR GLUTEN.

VEGETARIAN = (V) CONTAINS NUTS = (N) GLUTEN FREE = (GF) GLUTEN FREE EXCLUDE BREAD COMPONENT (GF')

PLEASE NOTE FOR PARTIES OF 8 OR MORE AN OPTIONAL 18% SERVICE CHARGE WILL BE ADDED TO THE FOOD AND DRINKS BILL
