fleur du jardin

Christmas Day

Adults £85 per person
Children £42.50 per person (under 12 years old)

Starters

Roasted Parsnip & Chestnut Soup
Herb crouton, crusty bread (GFA, DF, V, VEA)

Beetroot-Cured Salmon Gravadlax
Pickled cucumber, sour cream & dill dressing (GF)

Guernsey Scallops
Butternut squash purée, crispy pancetta (GFA, DFA)

Pulled Pork Bon Bons
Caramelised apple, honey-roasted parsnip purée (DF)

Pressed Winter Vegetable Terrine
Cumberland sauce (GF, DF, V, VE)

Mains

All mains are served with table-sharing garlic & thyme roast potatoes, brussels sprout, chantenay carrots and chef's gravy.

Braised Beef Wellington
mushroom duxelle and all the trimmings DFA

Classic Roast Turkey
cranberry sauce GFA DFA

Christmas Nut Roast
cranberry gravy GF DF V VE

Baked Monkfish
roasted winter vegetable, fondant potatoes & vermouth cream GF DF

Pan Fried Seabass
herb-crushed new potato, wilted spinach, seafood bisque GF DFA

Please note: not all ingredients are listed.
For allergen information, please advise our staff.

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Desserts

White Chocolate & Cranberry Crème Brulée
short bread biscuit GFA

Orange Chocolate Mousse
GF DF V VE

Christmas Pudding
brandy sauce GFA

Fleur Cheese Board
selection of Chef's cheese, apple cider chutney, celery, grapes and biscuits GFA

Apple & Cinnamon Tart
vanilla ice cream

Table sharing mince pies to finish (GFA)

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