

CHRISTMAS PARTIES AT BEST WESTERN HOTEL DE HAVELET

Lunch Menu

- STARTER -

Game Terrine
"Spiced Apple & Sultana Chutney,
Toasted Crostini"

Smoked Salmon &
Prawns

"On a Bed of fine
Cucumber, Micro Herbs
drizzled with Lime
Dressing"

Deep Fried Blue Cheese
Baubles (V)

"On a Pear and Walnut Salad"

Roasted Butternut Squash & Sweet
Potato Veloute (V)

"Topped with Roasted Pumpkin Seeds"

£19.50
per person

- MAINS -

Traditional Roast Turkey
"With Chestnut Stuffing, Bacon Chipolata,
Light Gravy served with Roast Potatoes,
Brussel Sprouts & Roasted Vegetables"

Ham Hock Cooked in Pilsner with
Honey and Ginger

"Served with Roast Potatoes,
Brussel Sprouts & Honey Roasted Carrots"

Pan Seared Fillet of Salmon

"On a Herb Risotto, Lobster Broth &
Roasted Vegetables"

Aubergine Parmigiana (V)

"Rocket Leaves, Parmesan Cheese in a
Rich Tomato Sauce & Roasted Vegetables"

- DESSERTS -

Traditional Christmas Pudding
"with Brandy Sauce"

Blackberry &
Apple Cinnamon Crumble
Dark Chocolate Parfait
"with Orange Sorbet"

Cheese Selection of 3 Cheeses
"A selection of Guernsey, British and
European Cheeses served with Biscuits
and Fig Chutney"

Coffee and Mince Pies

Dinner Menu

- STARTER -

Game Terrine
"Spiced Apple & Sultana Chutney, Toasted
Crostini"

Smoked Salmon & Prawns

"On a Bed of fine Cucumber, Micro Herbs
drizzled with Lime Dressing"

Deep Fried Blue Cheese Baubles (V)

"On a Pear and Walnut Salad"

Moules a la Crème

"With White Wine, Shallots and Cream"

Roasted Butternut Squash & Sweet
Potato Veloute (V)

"Topped with Roasted Pumpkin Seeds"

- MAINS -

Traditional Roast Turkey
"With Chestnut Stuffing, Bacon Chipolata,
Light Gravy
served with Roast Potatoes, Brussel Sprouts
& Roasted Vegetables"

Ham Hock Cooked in Pilsner with
Honey and Ginger

"Served with Brussel Sprouts & Honey
Roasted Carrots"

Ribeye Steak

"Served with Home Cut Chips, Roasted
Vegetables and a choice of Green Peppercorn
or Mushroom Sauce"

Pan Seared Fillet of Sea Bass

"On a Herb Risotto, Lobster Broth &
Roasted Vegetables"

Aubergine Parmigiana (V)

"Rocket Leaves, Parmesan Cheese in a
Rich Tomato Sauce & Roasted Vegetables"

- DESSERTS -

Traditional Christmas Pudding
"with Brandy Sauce"

Blackberry & Apple Cinnamon
Crumble

Dark Chocolate Parfait
"with Orange Sorbet"

Cheese Selection of 3 Cheeses
"A selection of Guernsey, British and
European Cheeses served with Biscuits and
Fig Chutney"

Coffee and Mince Pies

£26.00
per person

Copenhagen
BAR & GRILL

Wellington Boot
RESTAURANT & FUNCTION ROOM

Call:

722199

Email:

dine@dehaveletguernsey.com

Festive Staycation From £80 p p p n

- Festive Afternoon Tea. Selection of sandwiches, Scone, Jam, fresh Guernsey Cream, Miniature Cakes, Coffee or Tea and a Glass of Mulled Wine

- Full use of our Health Suite
- Accommodation in a Classic Room
- Dinner from Our Christmas Party Menu
- Traditional Full English breakfast