

THE
CHRISTIES
GROUP

SERVING GUERNSEY PROUD

Festive Menus
2017
FESTIVE FUN WITH FAMILY & FRIENDS

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CHRISTIES

STARTERS

- Duck, Sultana and Pistachio Rilletes served with Toasted Sour Dough Bread
- Pressed Smoked Salmon and Mackerel Terrine, Pickled Fennel and Confit Lemon Purée
- Glazed Crottin Goats Cheese with Spiced Pear Purée, Fresh Figs, Pickled Shallots and Caramelized Pecans
- Local Crab Bisque with Brandy and Cream, served with Garlic Rouille, Toasted Croutons and Gruyère Cheese
- Cream of Watercress Soup with Crispy Bacon and Soft Poached Egg

MAIN COURSES

- Roasted Turkey Breast, Classic Festive Trimmings
- Three Little Pigs: Thyme and Garlic Glazed Belly Pork, Fillet of Pork Wellington and Pulled Ham Hock Bon Bon
- Seared Medley of Seafood, Saffron Risotto, Smoked Paprika and Crayfish Butter
- Char-Grilled Sirloin Steak with Café de Paris Butter, Baby Yorkshire Puddings and Triple Cooked Chips
- Roast Butternut Squash and Grains, Buckwheat and Chickpeas, Pomegranate and Crumbled Feta, Yogurt and Coriander Dressing

SWEETS

- Trio of Cheeses, Biscuits, Chutney
- Sticky Banana Toffee Pudding, Butterscotch Sauce
- Black Forest Chocolate Brownie
- Passion Fruit and Mango Pavlova

Lunch & Early Dinner £20.50
Dinner £25.00

01481 726624
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Private
Dining

CHRISTMAS CANAPÉS

- Sweet Potato & Goat Cheese Crispy Wraps (V)
- Thai Chili Crab Cakes, Mango Salsa
- Sea Salted & Chili Squid Cones
- Spiced Pulled Pork and Apple Spring Rolls
- Fig Bites with Blue Cheese, Watercress & Red Currants (V)
- Quail Scotch Egg, Splash of HP Sauce
- Smoked Salmon Blini, Sour Cream & Chives
- Bruschetta with Brie, Walnut & Rocket (V)
- King Prawn, Avocado Nori Roll, Pickled Ginger
- Cod and Chips Baskets
- Smoked Cheddar and Bacon Burger

SWEETS

- White and Dark Chocolate Dipped Strawberries
- Chocolate Brownie Bites
- Millionaire Chocolate Shortbread
- Christmas Pudding Truffles

PRIVATE DINING

Upstairs in Christies you will find our Private Dining Room, which makes a wonderful setting for Christmas functions with family and friends. Parties for up to 55 people, drinks and canapés with your own private balcony and 50" flat screen TV.

£10.95 Per Person
Five Options

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Crabby Jack's
RESTAURANT

STARTERS

- Smoked Chicken and Sweetcorn Chowder
- Garlic Breaded Mushrooms with Tartar Sauce (V)
- Sticky BBQ Baby Back Spare Ribs
- Pulled Pork Spring Rolls, Spiced Apple Relish
- Sea Salt and Pepper Fried Calamari, Sweet Chilli Dipping Sauce
- Almond Crusted Wedge of Brie with Orange and Cranberry Sauce (V)

MAIN COURSES

- Roast Turkey with Pigs in Blankets, Cranberry Sauce and Chestnut Stuffing
- Maple Glazed Belly Pork, Spring Onion Mash, Buttered Seasonal Vegetables and Cider Apple Sauce
- Half Roasted Chicken with Garlic and Thyme, Home Cut Chips and Winter Coleslaw
- Coconut Tempura Tiger Prawns on Egg Fried Rice, Sweet and Sour Sauce
- Baked Salmon in Pastry with Broccoli Hollandaise, Sautéed Potatoes
- Pistachio and Mushroom Loaf with Red Currant Gravy (V)

SWEETS

- White Chocolate and Raspberry Trifle
- Cinnamon Spiced Toffee Pudding with Clotted Cream and Hot Caramel Sauce
- Trio of Cheeses, Spiced Tomato Chutney
- Crabby's Christmas Ice Cream Sundae with Jelly Beans and Popping Candy

Lunch £16.95
Dinner £22.95

01481 257489
E: manager@crabbyjacks.gg

VILLA
PIZZA & PASTA

Our usual Menu will be served throughout the Festive Season

- Breads / Soups / Antipasti
- Pizza & Pasta
- Risotto
- Italian Desserts

LA PRIVATA
A VILLA

Party Menu now available in both La Privata and Villa Restaurant for Groups of 15 people or more

For reservations please contact us on

01481 711162
E: manager@villarestaurant.gg

The Boathouse
BAR • BEAVERIE • CAFÉ

Lunch £17.95
Dinner £21.95

01481 700061
E: manager@theboathouse.gg

STARTERS

- Goats Cheese and Pickled Beetroot Samosa with Balsamic Shallots (V)
- Coarse Venison and Pork, Apricot Pâté Red Wine and Orange Reduction
- Soup of the Day (V)
- Lime and Gin Cured Salmon Gravavlax, Honey and Mustard Cream
- Clam, Salmon and Sweetcorn Chowder
- Confit Duck and Foie Gras Roulade, Grape Purée and Homemade Brioche

MAIN COURSES

- Traditional Roast Turkey and all the Festive Trimmings
- Slow Braised Ox Cheek in a Red Wine Jus, Smashed Turnip and Mashed Potato
- Pan Seared Fillet of Local Sea Bass, Basil Crushed Potato and Black Olive Tapenade
- Asparagus, Ground Almond and Garlic Creamy Tagliatelle, Crumbled Feta (V)
- Char Grilled Pork Chop served with hand cut Chips and Wild Mushroom Cream

SWEETS

- Festive Mulled Pear and Coconut Crumble, Cinnamon Ice Cream
- Chocolate Fudge Brownie, Guernsey Vanilla Ice Cream
- Classic Christmas Pudding, Brandy Butter Sauce
- Winter Berries Crêpe, Chantilly Cream