

December Menu Lunch & Dinner

#### **Starters**

Fresh Crab & Lobster & Salad with lemon & lime dressing

Duck confit with sweet potato and lavender dressing

Baked Avocado
glazed honey and gouda cheese, chestnut chive truffle oil dressing

Homemade fresh Onion soup with gruyere cheese gratin

Beetroot and Aubergine Galette served with crème de cassis

#### Mains

Roast Turkey with sage and onion stuffing, pigs in blanket mulled wine jus vegetables & potatoes

Sea Salt Chargrilled Sirloin of Beef Cracked Black Pepper with diana sauce or pepper sauce & chips

Stuffed leg of Welsh Lamb with Apricot & Chestnut in rosemary & roasted garlic reduction with vegetables & potatoes

Pan-fried fillet of Seabass with crispy fennel & tarragon white wine cream sauce vegetables & potatoes

Roast Winter Vegetables with risotto olive oil, crispy parmesan cheese, and tomato & basil sauce.

### **Desserts**

Christmas pudding & Brandy Sauce Apple & Fruit Berry Crumble Homemade Passion Fruit Cheesecake Mix Ice Cream Cheese & Biscuits with Onion Chutney

2 course = £12.50

3 course = £15.00

NEW YEAR'S EVE CARVERY DINNER In house DJ £35.00

Overnight Stay per room £60.00 Includes Full English breakfast Special offers

## To book please call 01481 238888

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# Christmas Day Lunch

## **Buffet Starter**

Broccoli and Stilton Soup finished with a swirl of fresh cream and served with black olive bread

Selection of Cold Salads

## **The Carvery**

Roast Norfolk Turkey served with Festive Trimmings, Sage, onion and cranberry stuffing, red wine thickened pan juices, Roast and new potatoes with seasonal vegetables

Roast Sirloin of Beef with Yorkshire pudding, Roast and new potatoes with seasonal vegetables and Chef's own recipe gravy

Welsh Roast Shoulder of Lamb, with black pudding and woodland mushrooms, rosemary & Madeira wine jus served with roast and new potatoes and seasonal vegetables

Paupiette of Guernsey Lemon Sole served with a prawn and cream sauce and topped with fresh asparagus

Roasted Aubergine & Herb Polenta served with crispy, fried Halloumi cheese, finished with braised leek fondant

> Selection of Chef's Homemade Desserts

> > £50.00



