



## © 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)

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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)

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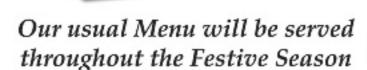
White Chocolate and Raspberry Trifle
Cinnamon Spiced Toffee Pudding
with Clotted Cream and Hot Caramel Sauce
Trio of Cheeses, Spiced Tomato Chutney
Crabby's Christmas Ice Cream Sundae

with Jelly Beans and Popping Candy

Lunch £16.95 Dinner £22.95

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PIZZA & PASTA

Breads / Soups / Antipasti

Pizza & Pasta

Risotto

Italian Desserts



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



#### 01481 700061 E: manager@theboathouse.gg

### © STARTERS ⊗

Goats Cheese and Pickled Beetroot Samosa with Balsamic Shallots (V)

Lunch £17.95

Dinner £21.95

Coarse Venison and Pork, Apricot Pâté Red Wine and Orange Reduction Soup of the Day (V)

Lime and Gin Cured Salmon Gravadlax, 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

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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