

THE CHRISTIES GROUP

SERVING GUERNSEY PROUD

Festive Menus 2018

FESTIVE FUN WITH FAMILY & FRIENDS

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CHRISTIES

STARTERS

Glazed Crottin Goats Cheese with Spiced Pear Puree, Fresh Figs, Pickled Shallots and Caramelized Pecans
Chicken and Brandy Parfait Jar with Caramelized Hazelnuts
Local Shellfish Bisque with Brandy and Cream, served with Garlic Rouille, Toasted Croutons and Gruyere Cheese
Charcuterie with Pickled Baby Vegetables, Pear and Grape Chutney
Oak Smoked Salmon with Citrus Crab Mayonnaise, Rye Soda Bread
Triple Tomato and Basil Soup

MAIN COURSES

Roasted Turkey Breast, Classic Festive Trimmings
Wood Spiced Breast of Duck, Blackberry and Apple Compote, Celeriac Mash, Honeyed Carrots
Three Little Pigs: Thyme and Garlic Glazed Belly Pork, Fillet of Pork Wellington and Pulled Ham Hock Bon Bon
Panache of Seafood, Butternut Squash Puree, Chorizo and Curried Spiced Potatoes
Crispy Skin Salmon with Fennel, Orange and Baby Vegetables
Root Vegetable Hash Cake with Fried Duck Egg

SWEETS

Trio of Cheese, Biscuits, Chutney
Pistachio Crème Brûlée with Chocolate Truffle
Sticky Toffee Cinnamon Pudding with Clotted Cream
Christies Cherry Chocolate Knickerbocker Glory
Fresh Fruit Salad with Lime Sorbet

Lunch £21.50 Dinner £26.95
Private Dining Room £31.95

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

SWEET THINGS

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

01481 726624
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Crabby Jack's RESTAURANT

STARTERS

Garlic Breaded Mushrooms with Tartar Sauce (V)
Sticky BBQ Chicken Wings
Smoked Haddock and Potato Chowder
Sea Salt and Pepper Fried Calamari, Sweet Chili Dipping Sauce
Cream of Tomato Soup with Garlic Cheese Bread
Almond Crusted Wedge of Brie with Orange and Red Current Jelly (V)

MAIN COURSES

Roast Turkey with Pigs in Blankets, Cranberry Sauce and Chestnut Stuffing
Glazed Belly Pork with Forest Mushroom Cream, Sautéed Potatoes
CFC Fried Chicken Drumsticks and Sticky Rib Combo
Coconut Fried Tiger Prawns, Egg Fried Rice, Sweet and Sour Sauce
Cajun Spiced Salmon on Caesar Salad with Boiled Egg and Crispy Bacon
Chilli Butternut Squash and Spinach Lasagna

SWEETS

Eton Mess Ice Cream Sundae
Triple Chocolate Cake
Passion Fruit and Mango Cheesecake
Trio of Cheese, Spiced Tomato chutney

Lunch £16.95
Dinner £22.95

01481 257489
E: manager@crabbyjacks.gg

VILLA PIZZA & PASTA

LA PRIVATA

STARTERS TO SHARE

Whilst our chef prepares your delicious main courses you will be served a selection of sharing dishes for each table. To enjoy consisting of the below:
Fritto Misto
Deep fried calamari, prawns and courgettes with garlic dip
Selection of Anti Pasti
Sliced Cured Italian Meats and Cheese
Sautéed Marcona Almonds and Mixed Olives

MAIN COURSES

Calzone Pizza
Folded Pizza filled with Garlic, Spinach, Forest Mushrooms and Ham
Penne Pasta Bolognese Rich Meat Sauce
Diavola Pizza
Chorizo, Onions and Chilli
Fontina Lasagne (V)
Roasted butternut squash
Linguini Pesto
Pine Nuts, Rocket Salad and Fresh Parmesan
Cannelloni
Veal, Spinach & Ricotta

SWEETS

Italian Chocolate Cake
Chocolate Ice Cream and Chocolate Sauce
Tiramisu
Whipped Cream and Fresh Fruit
Affogato
Vanilla Ice Cream and Fresh Lavazza Coffee
House Ice Cream and Sorbet
Choice of Three Scoops
Trio of Cheese, Spiced Tomato Chutney

3 Courses £20
01481 711162

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Please note a service charge of 10% will be applied to all functions.

The Boathouse

Lunch £17.95
Dinner £21.95

01481 700061
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STARTERS

Grilled Goats Cheese, Candied Pickled Beetroot, Apple and Caramelised Pecans (V)
Ham Hock and Pulled Pork Terrine with Pistachio and Apricot
Soup of the Day (V)
Prawn, Pink Grapefruit and Avocado Cocktail
Smoked Chicken and Sweet Corn Chowder
Cornets of Smoked Salmon and Local Crab, Dill Crème Fraiche

MAIN COURSES

Traditional Roast Turkey, served with Festive Trimmings
Slow Braised Lamb Shank with Honeyed Baby Vegetables, Spring Onion Mash
Pan Seared Fillet of Local Sea Bass on Chorizo, Crab and Sun Blushed Tomato Risotto
Tempura Asparagus Spears with Roasted Hazelnut and Spinach Leaves
Soy-Dipping Sauce (V)

Char Grilled Pork Chop, Smoky Bacon, Tarragon and Mushroom Jus, Home Cut Chips
Wild Mushroom, Artichoke and Chestnut Risotto, Truffle Oil Dressed Rocket (V)

SWEETS

The Boat House Ice Cream Sundae
Dark Chocolate and Almond Brownie, Guernsey Vanilla Ice Cream
Classic Christmas Pudding, Brandy Butter Sauce
Winter Berries Crepe, Chantilly Cream