

The Old Government House
Hotel and Spa 

Boxing Day

£25.00 per person - 2 courses

£30.00 per person - 3 courses

Amuse Bouche

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CHOICE OF STARTERS

Slow roasted celeriac and truffle soup (V)
served with herb Chantilly and a poppy seed straw

Tian of avocado and smoked trout
with Guernsey leaves and lemon crème fraiche

Serrano ham and pork cheek ballotine
with leek and cauliflower tian and a Cumberland sauce

Crab and pink prawn spring roll
with crudité salad, sweet chilli sauce and spicy yoghurt

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CHOICE OF MAINS

Donald Russell roast sirloin of beef
with crispy roast potatoes, a selection of seasonal vegetables, Yorkshire pudding and Madeira
gravy

Salmon and curly kale en crouete
with green vegetable fricassee and a saffron and citrus cream sauce

Seared rump of lamb marinated with rosemary and garlic
with slow cooked pommes boulangère, sautéed Mediterranean vegetables and jus natural

Wild mushroom and goats' cheese tart (V)
with slow cooked pommes boulangère, a caramelised shallot compôte,
braised chicory and tarragon butter

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CHOICE OF DESSERTS

Pineapple tarte tatin
with caramel sauce and piña colada sorbet

Hot chocolate fondant
with passion fruit sorbet

Selection of homemade ice cream and sorbets

Selection of French and English cheese
with homemade chutney and crackers

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Filter Coffee or Tea and mince pies