The Old Government House
Hotel and Spa

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CELEBRATE CHRISTMAS 2013

The Old Government House Hotel and Spa is proud of its reputation for outstanding service and fine food, and we look forward to welcoming you during the festive season.

Christmas Fayre Menu
29th November – 23rd December 2013

LUNCH £27.50 PER PERSON

DINNER £32.00 PER PERSON

Including Amuse Bouche

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CHOICE OF STARTER

Vegetable velouté

smoked haddock spring roll, basil pesto

Confit chicken and mushroom duxelle terrine

Guernsey leaves, Port sauce

Marinated salmon

fennel and rocket salad, dill mustard dressing

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CHOICE OF MAIN COURSE

Traditional roast Norfolk turkey

chestnut stuffing, pigs in blankets, cranberry sauce and thyme jus

Roast rack of lamb with a five spice brioche crust

marjoram jus

Crispy cod fillet

grain mustard and white almond sauce

Mushroom tart

Parmesan sauce

all main courses served with roast potatoes,
braised red cabbage and buttered Brussels sprouts

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CHOICE OF DESSERT

White chocolate and chestnut parfait

rum and raisin ice cream

Warm homemade Christmas pudding

brandy sauce and cinnamon ice cream

Cheese platter

oat biscuits and fig chutney

Filter coffee or tea

mince pies

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FESTIVE AFTERNOON TEA

1st – 23rd December 2013

Deluxe afternoon tea - £17.75 per person

Prosecco afternoon tea - £21.75 per person

Champagne afternoon tea - £24.75 per person

SELECTION OF CHRISTMAS SANDWICHES

Roast turkey with a nut mayonnaise

Egg mayonnaise with cress

Smoked salmon and cream cheese

Smoked ham with honey mustard

Cheese and Christmas chutney

SELECTION OF HOMEMADE CAKES AND PASTRIES

Mince pies

Orange and cinnamon snowmen cupcakes

Mini Yule log

Santa's hat brownies

Rudolph's carrot cake

HOMEMADE SCONES WITH JAM AND CLOTTED CREAM

Toasted almond scones

Cranberry scones

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Christmas Eve Dinner
Tuesday, 24th December 2013

£35.00 per person

CHOICE OF STARTER

Wild mushroom soup
garlic croutons and Parmesan chips

Ham hock and vegetable terrine
Guernsey leaves, carrot confit and merlot vinaigrette

Butternut squash risotto
Parmesan shavings

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CHOICE OF MAIN COURSE

Roast marinated poussin
mashed potatoes, steamed vegetables and chicken jus

Sautéed fillet of sea bass
ratatouille, aioli and lemon oil dressing

Brie, spinach and wild mushroom pie
baby vegetables and smoked paprika dip

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CHOICE OF DESSERT

Warm chocolate mousse
chestnuts in syrup and five spice ice cream

Red berry tart
white chocolate sauce and ginger ice cream

Selection of cheese
homemade chutney and crackers

Christmas Day Lunch
Wednesday, 25th December 2013

£85.00 per person

AMUSE BOUCHE

burrata, cherry tomato and fresh basil bruschetta

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Roasted parsnip soup

with a crab spring roll and herb oil

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Wild mushroom ravioli

Parmesan emulsion and chives

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CHOICE OF MAIN COURSE

Traditional roast Norfolk turkey

with pigs in blankets and cranberry gravy

Fillet of beef with a mushroom duxelle crust

Madeira wine sauce

Crispy fillet of cod

Provençale sauce, mini roast potatoes

Vegetable risotto

sesame toasted nuts, confit cherry tomatoes
and saffron cream sauce

all main courses are served with roast potatoes,
glazed carrots and Brussels sprouts

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CHOICE OF DESSERT

Traditional Christmas pudding

brandy sauce

Rum and raisin white chocolate parfait

Christmas biscuits

Selection of cheese

tomato chutney and nut bread

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Filter coffee or tea

Christmas chocolate lollipop

Boxing Day Menu
Thursday, 26th December 2013

£35.00 per person

AMUSE BOUCHE

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CHOICE OF STARTER

Potato soup with fresh herbs and black olives

Parmesan choux

Crab cakes

cherry tomato velouté and spaghetti vegetable salad

Serrano ham, asparagus and goats' cheese bruschetta

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CHOICE OF MAIN COURSE

Roast sirloin of beef

herbed roast potatoes, seasonal vegetables,
Yorkshire pudding and Port wine sauce

Sautéed fillet of brill

roast potatoes, spinach, sautéed mushrooms
and a mustard, lemon and white almond sauce

Mediterranean vegetable tart tatin

topped with Guernsey Cheddar gratin

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CHOICE OF DESSERT

Apple tart tatin

caramel sauce and cinnamon ice cream

Duo of chocolate semifreddo

passion fruit coulis and almond biscuits

Trio of cheese

homemade chutney and crackers

New Year's Eve
Tuesday, 31st December 2013

£95.00 per person

Canapés on arrival

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AMUSE BOUCHE

Jerusalem artichoke soup
seared prawns and mixed cress

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STARTER

Guernsey crab and lobster salad
yuzu dressing and baby plum tomatoes

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CHOICE OF MAIN COURSE

Roast fillet of beef with seared foie gras
pomme dauphinois and black truffle jus

Braised turbot
barigoule sauce

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CHEESE

Trio of local cheese
wontons, red wine and fig sauce, caramelised walnuts

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DESSERT

Milk chocolate bar
noisette, praline, feuillantine and gingerbread ice cream

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Filter coffee or tea
homemade white and dark chocolate truffles

DANCING AND LIVE MUSIC WITH THE ELASTIC BAND

For further information about all the
Christmas activities taking place at the hotel
please contact our Christmas Co-ordinator

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