



AT THE OLD GOVERNMENT HOUSE



CHEF'S FESTIVE CHOICE MENU

Two-course £38 | Three-course £45

STARTER

CHESTNUT AND TRUFFLE VELOUTÉ (V, VGO, GFO)

Crunchy Brie croquette

CONFIT DUCK TERRINE

*Pickled walnut, golden beetroot purée, walnut emulsion,
watercress and spring onion salad*

TIGER PRAWN AND GUERNSEY CRAB COCKTAIL (GF) 9

Celeriac remoulade, apple and tarragon dressing, toasted sourdough



ROASTED HERITAGE CARROT TARTARE (VG)

Tangy cranberry gel, crunchy hazelnuts

MAIN COURSE

TRADITIONAL ROAST TURKEY (GFO) 9

*Roast potatoes, Brussels sprouts, roasted root vegetables, pigs in
blankets, chestnut stuffing, cranberry and orange jus*

SLOW BRAISED PRESSED GUERNSEY SHORT RIB (GF) 9

Buttered mash, parsnip purée, roasted root vegetables, crispy shallots, red wine jus

PAN ROASTED GUERNSEY SEA BREAM (GF) 9

Saffron potato, spinach, roasted fennel, shellfish cream sauce

WILD MUSHROOM AND CHESTNUT WELLINGTON (VG, GFO)

Braised red cabbage, thyme jus

DESSERT

GUERNSEY GÂCHE CHRISTMAS PUDDING (GFO) 9

Brandy and vanilla custard

DARK CHOCOLATE AND CLEMENTINE TART (GF) 9

Mulled wine sorbet

SPICED BRAMLEY APPLE AND CRANBERRY PANNA COTTA (VG)

Pistachio biscotti

LOCAL AND CONTINENTAL CHEESEBOARD (GFO) 9

Biscuits, celery, grapes, chutney

(V) Vegetarian | (VG) Vegan | (VGO) Vegan Option Available | (GF) Gluten Free | (GFO) Gluten Free Option Available

9 *All dishes include products locally grown, caught, reared or produced.*

*If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of
allergens within each of our dishes can be obtained from your waiter.*

A discretionary 12.5% service charge will be added to all food and beverage bills.

