



AT THE OLD GOVERNMENT HOUSE



NEW YEAR'S EVE MENU

£136 per person

CANAPÉS ON ARRIVAL

CONFIT DUCK AND FOIE GRAS PARFAIT (GFO) 9

Guernsey butter brioche, fig and Port chutney

Or

ROASTED BEETROOT AND CITRUS CARPACCIO (VG, GF)

Winter beetroot, horseradish cashew cream, apple, toasted walnuts, seasonal leaves

SEARED LOCAL SCALLOPS (GF) 9



Delicately caramelised scallops, parsnip purée, crisp pancetta, cider butter emulsion

Or

GRILLED JERUSALEM ARTICHOKE (VG)

Charred Jerusalem artichoke, hazelnut, winter salsa verde, pickled shallots

ROASTED FILLET OF BEEF (GFO) 9

Smoked mash, braised red cabbage, charred baby carrots, crispy shallot petals, black garlic purée, juniper-infused jus

Or

PAN ROASTED TURBOT (GF) 9

Brown shrimp butter, winter kale, fondant potato, confit leek, citrus espuma

Or

STUFFED WINTER SQUASH (VG, GF)

Spiced Puy lentils, cavolo nero crisps, pomegranate molasses

CHEF'S ASSIETTE 9

Winter fruit entremet, clotted cream cheesecake, warm chestnut and apple sponge

Or

CLEMENTINE, ALMOND AND OLIVE OIL CAKE (VG,GF)

Pomegranate jewels, citrus glaze

ARTISAN CHEESEBOARD 9

Celery, grapes, seeded crackers, chutney

FILTER COFFEE AND HOMEMADE TRUFFLES

(VG) Vegan | (GF) Gluten Free | (GFO) Gluten Free Option Available



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.

