

CHRISTMAS CARVERY

PARTY NIGHTS

WHAT'S INCLUDED:

Delicious festive 3 course buffet in the Belvedere restaurant
Christmas decorations, party hats & party bags. DJ Lee Cornick (Channel 103)
playing the biggest Christmas party anthems until 1am

MENU

SOUP OF THE DAY

Festive roasted parsnip and coconut soup with crispy shallot croutons

SELECTION OF SEASONAL SALADS & COLD MEATS FROM THE HORS D'OEUVRES BUFFET INCLUDING:

Smoked trout, shelled prawns, salmon gravlax, whole salmon, duck and orange pâté,
Waldorf salad, Greek salad, gammon, dressings and sauces

ROASTS

Roast sirloin of beef with mustard glaze and peppered brandy cream sauce
Roast crown of turkey, stuffing and chipolatas
Honey glazed gammon with parsley cream

FROM THE LAND AND SEA

Pot-roasted chicken, mushrooms, chorizo, onion and white wine cream
Grilled cod fillet, sea asparagus, saffron potatoes and shellfish velouté
Ribeye of pork cooked in brandy, mustard seeds, wild mushroom and pepper sauce
Baked pavé of salmon, grilled asparagus, glazed peppers, capers and a crab & citrus butter

VEGETARIAN SELECTION

Roasted sweet potato, cauliflower and butter bean curry (VG / GF)
Crispy sesame seed filo parcel filled with wild mushrooms, baby spinach and feta cheese with a red pepper dressing
Baked stuffed peppers, Asian rice and mozzarella (GF)
Tortellini of pumpkin, baby spinach, white wine cream, pine nuts and spring onion shoots

VEGETABLES

New potatoes with parsley butter
Roast potatoes
Carrots and sugar snap peas
Buttered sprouts and chestnut butter
Honey glazed roasted parsnips
Cauliflower and broccoli in double cheese sauce

DESSERTS

Selection of gateaux and mince pies, Stollen cake, Yule log,
Christmas pudding with rum sauce, Christmas cake, and a selection of cheeses



6TH, 13TH AND
14TH DECEMBER

£36 PER
PERSON

(Pay before 3rd September - £33.00)
Minimum group size: 6 guests

The CHRISTMAS CABARET Parties

WHAT'S INCLUDED:

Fabulous 3 course Christmas menu, Christmas decorations, party hats & party bags. Live entertainment from Abbaloo held in the Star Room

MENU

FRESHWATER PRAWNS AND SALMON
with dill mousseline, cos lettuce, Chancie crab
cucumber ribbon, baby plum tomatoes and lobster dressing

ROASTED FESTIVE PARSNIP AND COCONUT SOUP (V)
with crispy shallot croutons

CURED DUCK, SMOKED CHICKEN AND PISTACHIO TERRINE
with glazed sweet pickled onion salad, Jersey butter,
mustard seed dressing and rye bread

ROAST TRADITIONAL TURKEY CROWN
wrapped in bacon with chestnut, apricot and sage stuffing and jus lié

DELICIOUS ROAST SIRLOIN OF BEEF ST NICOLAS
with peppered wild mushrooms, bacon ragout, fondant potato,
with a shallot and Madeira sauce

GRILLED FILLET OF COD AND PANCETTA
with king prawn, saffron potatoes,
sea asparagus with a Pernod and shellfish chive velouté

CRISPY FILO PARCEL AND SESAME SEEDS (V)
filled with wild mushrooms, baby spinach and feta cheese
with a red pepper sauce

All served with a selection of root vegetables and potatoes

TRADITIONAL CHRISTMAS PUDDING
served with mulled plums and brandy sauce

BLACK FOREST AND CHOCOLATE TEAR DROP
with Tia Maria sauce, Jersey cream and cherries

BAILEYS AND CARAMEL COATED CHEESECAKE
with vanilla seed cream, raspberry and chocolate chip cookie crumb

CHEESE PLATTER WITH JERSEY BLACK BUTTER
Blue cheese, French Brie, Wensleydale with cranberries and Jersey Cheddar

Filter coffee or tea | Warm mini mince pies

OVERNIGHT
STAYS FROM
£55.00
PER ROOM

INCLUDES USE OF
THE AQUADOME.

ABBALOO



6TH, 13TH AND
14TH DECEMBER

£39 PER
PERSON

(Pay before 3rd September - £36.00)
Minimum group size: 6 guests