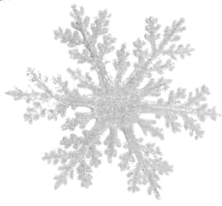




SALTWATER

· BEAUCETTE MARINA ·



festive menu

3-courses 39.50

1st – 23rd DECEMBER / SET MENU OFFERING FOR GROUPS AND PARTIES

STARTERS CHICKEN LIVER PARFAIT WITH MIXED CHARCUTERIE cranberry & apple chutney | house-baked focaccia
 CREEDY CARVER DUCK SPRING ROLL crispy seaweed | rice noodle salad
 GUERNSEY LOBSTER, LOCAL CRAB & COURGETTE BALLOTINE citrus crème fraiche | chive aioli
 FIG & LOCAL GOAT'S CHEESE FILO PARCEL wild rocket | sherry & aged balsamic dressing (V)
 JERUSALEM ARTICHOKE & WINTER TRUFFLE SOUP house baked bread (V)

MAINS ENGLISH TURKEY chestnut stuffing | roast potatoes | festive trimmings | jus
 IRISH BEEF MEDALLIONS horseradish creamed potatoes | confit parsnip | fois gras & bone marrow jus
 ROASTED GUERNSEY SKATE local baby potatoes | shrimp & champagne butter | steamed samphire
 VEGETABLE WELLINGTON chestnut stuffing | roast potatoes | wild mushroom velouté (V)
 PUMPKIN RAVIOLI hazelnut & sage brown butter | chestnut foam (V)

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|---------------|-------------------------|------|---------------------------|------|
| EXTRAS | MARKET VEG | 4.50 | PARSNIP WEDGES | 3.50 |
| | BUTTERED NEW POTATOES | 4.50 | PIGS IN BLANKETS | 4.00 |
| | DUCK FAT ROAST POTATOES | 4.50 | SAUTÉED SPROUTS & CASHEWS | 4.00 |

DESSERTS CHRISTMAS PUDDING brandy sauce
 BLACK FOREST GATEAU berry sorbet
 TOBLERONE CHEESECAKE salted caramel ice-cream
 PEAR, PECAN & CARAMEL CRUMBLE rosemary custard
 LOCAL, ENGLISH & FRENCH CHEESE SELECTION fig chutney | grapes | artisan biscuits



ALLERGIES & SPECIAL DIETARY REQUIREMENTS

If you have any food allergies or intolerances, please inform member of our team and we will do our best to accommodate your dietary needs