



Christmas Day Lunch **Sunday 25th December 2023**

On arrival **The Oyster Bar**

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Seafood

Guernsey Chancre crabmeat, Royal Greenland prawns, peppered local water brill, smoked salmon & scallop ceviche, crisp salad, Marie-Rose sauce (C,Mo,Mu,SD) (DF) (GF)

Foie gras

seared foie gras, torchon of foie gras, foie gras panna cotta and terrine of foie gras, duck confit & pistachio; gingerbread, Sauternes jelly, cep dressing (D,E,G,N,SD)

Asparagus

asparagus spears & wild mushrooms on toasted brioche, Sark butter emulsion (V) (D,E,G,SD)

All accompanied with La Fregate breads carved tableside served with homemade butter seasoned with foraged seaweed (D,E,G,Se)

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Velouté

parsnip and apple cappuccino, caramelised apple, truffle cream (V) (D,E) (GF)

Sorbet

St. Clements sorbet laced with Wheadon's rock samphire and pink grapefruit gin (Ve) (DF) (GF)

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Beef Wellington

prime beef fillet encased in butter puff pastry, woodland mushroom duxelle and spinach, Madeira wine jus (D,SD) (GF)

Turbot

pan fried turbot fillet, Exmoor Caviar, Champagne beurre blanc (D,F,G,SD)

Turkey

traditional roast turkey breast, apricot and chestnut stuffing, smoked bacon and chipolata, turkey gravy, cranberry and brioche sauces (D,E,G,SD) (GFO)

Egg Florentine

poached duck egg, broccoli and spinach tartlet, sauce Choron (V) (D,E,G,SD)
all main courses served with goose fat roasted potatoes or Boulangère potatoes (V), chestnut roasted brassicas & honey roasted winter root vegetables (D) (GF) (DFO)

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Baked Alaska

traditional omelette Norwegian with raspberry ripple ice cream, sauce Anglaise, caramel (D,E,G)

La Fregate Christmas pudding flambéed at your table

homemade Christmas pudding,
Pomme d'Or -3 Year old locally produced Rocquette cider brandy sauce (V) (D,E,N,SD) (DFO) (GF)

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Cheeseboard

a platter of fine British and European cheeses for your table;
Guernsey butter oatcakes, a selection of festive nuts and dried fruits,
La Fregate apple chutney, celery and vine fruits (Ce,D,G,Mu,SD) (GFO)

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Fresh cafetiere coffee or a selection of teas and fruit infusions,

La Fregate Champagne chocolate truffles (V) (D,S), marzipan petit fours (V) (N) and mince pies (V) (D,E,G)

£115.00

Allergen and dietary key:

C Crustaceans, Ce Celery, D Dairy, E Eggs, F Fish, G Gluten, L Lupin, Mo Molluscs, Mu Mustard,
N Nuts, P Peanuts, S Soya, SD Sulphur Dioxide, Se Sesame Seeds

V Vegetarian, DF Dairy Free, DFO Dairy Free Option, GF Gluten Free, GFO Gluten Free Option

A discretionary 10% service charge will be added to all food and beverage bills