

SUGAREEF INVITES YOU

To have a holly jolly..

Christmas Party!

A RELAXED DINING EXPERIENCE

December, 3rd - 22nd



BUTTERNUT SQUASH SOUP (V,GF)

With dipping bread and Jersey Butter on the side

ROAST VINE TOMATO BRUSCHETTA (V,VE)

Juicy tomatoes with balsamic vinegar, drizzled with extra virgin olive oil and lightly toasted and finished with a dash of fresh basil

DUCK AND ORANGE PATE (GF)

Chef's homemade pate served with a pomegranate jam, toasted ciabatta and Jersey butter

HOME BAKED FISH CAKES

Market fish of the day bound together with king Edward potatoes, herbs and lightly breaded, served with a beurre blanc sauce

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ROAST TURKEY BREAST

Slow cooked and wrapped in bacon with sage and onion stuffing balls, steamed vegetables, roast potatoes and served with homemade festive gravy

BEEF TOPSIDE

Tender sliced beef with homemade Yorkshire pudding, steamed vegetables, roast potatoes, honey glazed roast carrots and a delicious beef Jus

SEA BASS (GF)

Wilted Jersey kale, crushed potatoes, sun-dried tomato, green beans drizzled with a garlic & caper butter

THAI RED CURRY (V,GF)

A rich red curry sauce infused with kaffir lime leaves, lemon grass, basil, coriander and mixed peppers finished with coconut milk served with basmati rice and prawn crackers

Vegetable Chicken Beef King Prawn

GOATS CHEESE RISOTTO (V, GF)

Melting goats cheese wheel rested on a creamy mushroom bed, served with tomato and basil

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CUPID'S CHRISTMAS PUDDING

With a dasher walnut, candied fruits and ginger brandy sauce

VIXEN'S FESTIVE ETON MESS (GF)

Crushed meringue with cranberries, strawberries and cinnamon combined with Jersey dairy double whipped cream

COMET'S CHEESE & BISCUITS

A selection of English and French cheeses, with a light salad garnish, celery, grapes and crackers

BLITZEN'S BAILEYS SCOOP

A large helping of Jersey Dairy ice cream with a generous shot of Bailey's Irish Cream

DANCER'S ICE CREAM TRIO

A selection of vanilla, chocolate and mint ice cream with a fruit garnish and a mixed chocolate twirl

2 Courses £19.50 3 Courses £23.00

Minimum booking of 8 guests, full pre order is required.