

**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 swirl

**2 Courses £19.50 3 Courses £23.00**