



The Duke of Richmond Hotel
Christmas Party Menus
Menu 1

Cream of Leek and Potato Soup (v)

Timbale of Duck served with Bean Cassolet

Oak Smoked Scottish Salmon with Potato Salad, Chives and Wasabi Dressing



Refreshing Fruit Sorbet



Honey Roasted Gammon

Served with pineapple and chilli chutney

Roasted Turkey Breast

With a herb and fruit stuffing, chipolata sausage and red wine jus

Steamed Channel Island Plaice Florentine

Accompanied with a light cream cheese sauce

Baked Aubergine Parmigiana (v)

With basil pesto

All served with Roast Herbed Potatoes, Parsley New Potatoes and Buttered Seasonal Vegetables



Warm Christmas Pudding with Brandy Custard

Baked Chocolate and Apricot Tart with Caramel Ice Cream

Trio of Cheeses with Grapes, Celery and Biscuits



Coffee, Petit Fours and Mince Pies

£25.95



The Duke of Richmond Hotel
Christmas Party Menus
Menu 2

Chicken, Vegetable and Sweetcorn Broth

Atlantic Prawn and Avocado Timbale with Marie Rose

Crown of Galia Melon with Soft Fruit Compote and Coulis (v)



Refreshing Fruit Sorbet



Roast Rib of Beef

Accompanied with Yorkshire pudding and pan jus

Roast Norfolk Turkey

With brown meat, chipolatas and red wine gravy

Char-grilled Supreme of Scottish Salmon

Served with a rich parsley cream sauce

Mushroom and Garlic Pasta (v)

Finished with fresh Guernsey herbs

All served with Roast Herbed Potatoes, Parsley New Potatoes and Buttered Seasonal Vegetables



Tiramisu

Lemon Cheesecake with Strawberry Sauce

Warm Christmas Pudding with Brandy Custard

Trio of Cheeses with Grapes, Celery and Biscuits



Coffee, Petit Fours and Mince Pies

£27.95



The Duke of Richmond Hotel
Christmas Party Menus
Menu 3

Cream of Broccoli and Blue Cheese Soup (v)

Local Chancre Crab and Prawn Cocktail with Thousand Island Sauce

Duck Liver Parfait with Toasted Brioche, Red Onion Jam and Crispy Leaves



Refreshing Fruit Sorbet



Roast Herbed Loin of Pork

With a creamy apple, sage and peppercorn sauce

Char-grilled Medallions of Turkey Breast

With a herb and fruit stuffing, chipolata sausage and thyme jus

Poached Fillet of Local Lemon Sole

Filled with a seafood mousse and served with a prawn cream sauce

Fresh Tagliatelle Pasta (v)

With peas, tomato and served with parmesan shavings

All served with Roast Herbed Potatoes, Parsley New Potatoes and Buttered Seasonal Vegetables



Warm Christmas Pudding with Brandy Custard

Winter Berry Cheesecake with Raspberry Sorbet

Chocolate and Hazelnut Truffle with Vanilla Ice Cream

Trio of Cheeses with Grapes, Celery and Biscuits



Coffee, Petit Fours and Mince Pies

£28.95



The Duke of Richmond Hotel
Christmas Party Menus
Menu 4

Cream of Local Mushroom Soup

Duck Liver Parfait with Red Onion Jam, Toasted Brioche and Crispy Leaves

Herb Pancakes with Oak Scottish Smoked Salmon, Crème Fraiche and Sweet Corn Relish

Sautéed Mediterranean Vegetables and Feta Cheese Salad, glazed with Balsamic Essence and served on a crispy filo basket (v)



Refreshing Fruit Sorbet



4 Bone Herb Roasted Best End of Lamb (*cooked medium*)

Accompanied with a rosemary and port wine jus

Roast Norfolk Turkey Breast

With brown meat, chipolatas and red wine jus

Pan Fried Halibut Steak

Accompanied with chives and shellfish veloute

Tomato, Mozzarella and Basil Ravioli (v)

With a herb butter sauce

All served with Roast Herbed Potatoes, Parsley New Potatoes and Buttered Seasonal Vegetables



Warm Christmas Pudding with Brandy Custard

Soft Fruits Mille Feuille with Coulis

Chocolate Marquise with Caramel Ice Cream

Trio of Cheeses with Grapes, Celery and Biscuits



Coffee, Petit Fours and Mince Pies

£29.95



The Duke of Richmond Hotel
Christmas Party Menus
Menu 5

Local Chancre Crab and Prawn Timbale with Pickle Cucumber, Orange and Wholegrain Mustard and Chives Vinaigrette

Blackened Cajun Chicken Caesar Salad with Crispy Bacon and Parmesan Shavings

Baked Portobello Mushroom with Sunblushed Tapenade, Wilted Spinach and Goats Cheese, finished with Pesto and Balsamic (v)



Refreshing Fruit Sorbet

Minestrone Soup with Parmesan



Honey Roasted Herb Crusted Rump of Lamb

Served with red wine and rosemary jus

Roasted Norfolk Turkey

With brown meat, fruit and sage stuffing and gravy

Roast Scottish Salmon, Lemon and Herbs Roulade

With a dill beurre blanc

Baked Vegetable Wellington (v)

With a Provençal and basil sauce

All served with Roast Herbed Potatoes, Parsley New Potatoes and Buttered Seasonal Vegetables



Poached Pear Belle Helene

Warm Christmas Pudding with Brandy Custard

Baked Ricotta Cheese and Chocolate Cheesecake served with Cinnamon Ice Cream

Trio of Cheeses with Grapes, Celery and Biscuits



Coffee, Petit Fours and Mince Pies

£30.95



The Duke of Richmond Hotel
Christmas Party Menus
Menu 6

Crown of Galia Melon with Atlantic Prawn and Marie Rose
Slow Poached Ham Hock Roulade served with Soft Poached Egg and Mornay Sauce
Sun Blushed Tomato, Asparagus and Feta Cheese Salad with Herb Vinaigrette



Cream of Guernsey Tomato Soup with Basil Oil



Refreshing Fruit Sorbet



8oz Char-grilled Fillet Steak
With mushrooms and au poivre sauce

Roasted Turkey Breast
With a herb and fruit stuffing, chipolata sausage and red wine gravy

Pan Seared Local Brill
With lime and chilli butter

Courgettes and Pepper Linguini (v)
Finished with pesto and parmesan shavings

All served with Roast Herbed Potatoes, Parsley New Potatoes and Buttered Seasonal Vegetables



Warm Christmas Pudding with Brandy Custard
Milk Chocolate Mousse with Baileys Ice Cream
Trio of Cheeses with Grapes, Celery and Biscuits



Coffee, Petit Fours and Mince Pies

£32.95