

£49.95per person



The Bass & Lobster

The Best of Local

Today's bread, marinated olives, hummus and garlic oil

TO START

The Bass 'Prawn Cocktail'

Royal greenland prawns in Cognac Marie rose sauce, king prawn tempura, crisp baby gem, tomato and cucumber dressing and croutons

Home Smoked sea trout with dill cream cheese, pickled cucumber, smoked beetroot & croutons

Chicken liver parfait with smoked duck breast, red onion chutney and toasted sour dough

Butternut squash and goats cheese rotolo with pesto and pine nut brown butter

TO FOLLOW

Roast turkey with homemade sausage wrapped in smoked bacon and sage & onion stuffing

Roast sirloin of beef with yorkshire pudding

Roast loin of Panigot farms Jersey pork with sage and onion stuffing and apple sauce

All served with roast potatoes, cauliflower cheese croquette, Brussel sprout puree, cabbage and smoked bacon, steamed greens and gravy

Pan roasted Jersey sea bass with dauphinoise potatoes, sauteed spinach and mushrooms and dill veloute

Spiced root vegetable puff pastry parcel with yorkshire pudding, roast potatoes, cauliflower cheese croquette, sprout puree, roasted carrot and parsnip, veggie gravy

TO FINISH

Christmas pudding with vanilla ice cream and brandy Anglaise

Classic creme brulee with cinnamon shortbread & fig sorbet

Dark chocolate and hazelnut delice with salted caramel ice cream and blackberry compote

Selection of cheeses with truffle honey, homemade chutney, grapes and crackers

Selection of homemade icecream or sorbets

homemade chocolate truffle and mince pie