

# Festive Season

From Friday, 30<sup>th</sup> November 2018

Excluding Christmas and New Year's Eve

  
**Wellington Boot**  
RESTAURANT & FUNCTION ROOM

**Copenhagen**  
BAR & GRILL

## Lunch Menu Only

### **Celeriac & Chestnut Soup**

With Chestnut Crumb

### **Brussels Pate**

Tomato Chutney, Crispy Bread, Salad Garnish

### **Smoked Salmon cured with Beetroot & Vodka**

Miulle Fuille, Raspberry Mayonnaise, Micro Herb Salad

### **Baked Brie Fondue**

Toasted Walnut, Strawberry Salad, Cranberry Coulis

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### **Traditional Roast Turkey with Festive Trimmings**

Light Gravy, Roast Potatoes, Brussel Sprout, Roast Vegetables

### **Venison Casserole**

Slow Cooked in Red Wine & Blackberry, Sweet Potato Mash & Roast Vegetables

### **Dill Crusted Salmon**

Oven Baked Fillet of Salmon, Breadcrumbs dill Crust, served on Garlic & Rosemary Crushed Potato, Wholegrain Mustard Hollandaise Sauce

### **Grilled Whiting**

Served with Artichoke & Sauternes Veloute, Scallion Mashed Potato

### **Pappardelle Fresh Pasta**

Aubergine, Garlic & Cherry Tomato bound in a creamed Courgette Sauce, Parmesan

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### **Traditional Christmas Pudding**

Brandy Sauce

### **Apple & Rhubarb Crumble**

### **Chocolate & Orange Cheesecake**

Caramelized Orange Zest, Pear & Mint Mouse

### **Trio of Cheese**

Biscuits, Fig Chutney, Celery & Grapes

### **Coffee & Mince Pies**

£20.95

## Lunch & Dinner Menu Only

### **Celeriac & Chestnut Soup**

With Chestnut Crumb

### **Maple Glazed Pork Ribs**

Slow cooked for up to 12 hours finished on the Grill served with a Savoury Sweet Dipping Sauce

### **Brussels Pate**

Tomato Chutney, Crispy Bread, Salad Garnish

### **Smoked Salmon cured with Beetroot & Vodka**

Miulle Fuille, Raspberry Mayonnaise, Micro Herb Salad

### **Baked Brie Fondue**

Toasted Walnut, Strawberry Salad, Cranberry Coulis

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### **Traditional Roast Turkey with Festive Trimmings**

Light Gravy, Roast Potatoes, Brussel Sprout, Roast Vegetables

### **Venison Casserole**

Slow Cooked in Red Wine & Blackberry, Sweet Potato Mash & Roast Vegetables

### **Chargrilled Rib Eye Steak**

Served with Home-cut Chips, Roast Vegetables, Choice of Green Peppercorn or Mushroom Sauce

### **Dill Crusted Salmon**

Oven Baked Fillet of Salmon, Breadcrumbs dill Crust, served on Garlic & Rosemary Crushed Potato, Wholegrain Mustard Hollandaise Sauce

### **Grilled Whiting**

Served with Artichoke & Sauternes Veloute, Scallion Mashed Potato

### **Pappardelle Fresh Pasta**

Aubergine, Garlic & Cherry Tomato bound in a creamed Courgette Sauce, Parmesan

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### **Traditional Christmas Pudding**

Brandy Sauce

### **Apple & Rhubarb Crumble**

### **Chocolate & Orange Cheesecake**

Caramelized Orange Zest, Pear & Mint Mouse

### **Trio of Cheese**

Biscuits, Fig Chutney, Celery & Grapes

### **Coffee & Mince Pies**

£27.95

## OVERNIGHT STAY £70 per couple

- ✓ Accommodation for 2 in a Classic Double/Twin Room
- ✓ Full use of our Health Suite
- "Indoor Heated Pool, Steam Room, Sauna & Jacuzzi"
- ✓ Complimentary Turn Down Service
- ✓ Full English Breakfast

For more information call 722199 or email [dine@dehaveletguernsey.com](mailto:dine@dehaveletguernsey.com)