

AND FOR
SOMETHING
A LITTLE
DIFFERENT...

BREAKFAST

Why not start your festive celebrations with breakfast? Full English breakfast with festive trimmings.

£11.50 per person

FESTIVE AFTERNOON TEA

£15.00 per person

Or with a glass of champagne.

£22.50 per person

NEW YEAR'S EVE DINNER & DANCE

This year's Dinner & Dance will be £75 per head, with special overnight accommodation packages available, please contact the hotel's Reception for more details.

Christmas at Moore's 2016

Moores Hotel, The Pollet, St Peter Port

Telephone: 724452

Email: dine@mooresguernsey.com

www.mooresguernsey.com

TWO GREAT VENUES

Hideaway
Patisserie Brasserie

Conservatory
Restaurant

Contact Stephen or Alan on Tel: 724452

Christmas Party

MENU ONE

LUNCH ONLY

Monday - Friday
£17.50 per person
In the Conservatory

Duck Liver Parfait

winter chutney and toasted brioche

Smoked Salmon and Prawn Parcel

with a dill crème fraiche dip

Warm Pear and Stilton Tartlet (V)

accompanied by Waldorf salad

Chunky Vegetable and Ginger Soup (V)

Braised Beef "Olive"

with a seasonal vegetable bundle and roast potatoes

Traditional Roast Turkey Breast

accompanied by a seasonal vegetable bundle and roast potatoes

Grilled Fillet of Salmon

prawn and dill velouté, seasonal vegetable bundle and new potatoes

Wild Mushroom and Spinach Lasagne (V)

Christmas Pudding

with brandy custard

Crepe Suzette

with Guernsey vanilla ice cream

Black Forest "Eton Mess"

Cheese Platter

Coffee and Homemade Mince Pies

Christmas Party

MENU TWO

LUNCH OR DINNER

(Not available Saturday or Sunday Lunch)

Sunday - Thursday

£22.95 per person

Friday - Saturday

£25.95 per person

Smoked Salmon

accompanied by beetroot, orange and pea shoots

Twice Baked Goats Cheese Soufflé (V)

with apple and walnut salad

"Peking Duck" Spring Roll

Raspberry Sorbet

Cream of Celery Soup

bacon croutons and lemon oil

Guernsey Herb Crusted Rump of Lamb

cooked pink, served with a seasonal vegetable bundle and roast potatoes

Ribeye Steak

laced with pepper sauce, accompanied by a seasonal vegetable bundle and chips

Traditional Roast Turkey Breast

served with a seasonal vegetable bundle and roast potatoes

Poached Ginger Flavoured

Fillet of Lemon Sole

with a lemon soy sauce, seasonal vegetable bundle and new potatoes

Baked Wild Mushroom Roasted Butternut

Squash and Chestnut "Wellington" (V)

with Thyme infused Port Wine Gravy

Christmas Pudding

with brandy custard

Baked Alaska

with marinated black forest berries

Baileys Cheesecake

with Le Hechet Farm honeycomb ice cream

Cheese Platter

Coffee and Homemade Mince Pies