

FESTIVE AFTERNOON TEA

1ST - 31ST DECEMBER 2018

Booking must be made at least
24 hours in advance please

Savoury

Smoked Salmon and Dill Tartlet

Parmesan and Sun-dried Tomato Scone

Sandwiches

Roast Turkey
and cranberry relish

Mature Cheddar
and winter chutney

Egg Mayonnaise Bridge Roll

Crab and Cucumber

£15.00

Per Person

£22.50

With a Glass of Champagne

Sweet Selection

Cranberry Scone
thick Guernsey cream and strawberry preserve

Christmas Pudding Truffle

Home Baked Stollen

Chef's Mince Pie

Meringue and Chestnut Cream

PROOF FIVE

If you're too busy
to celebrate in
December, we can
arrange your own
bespoke party
in January!

BOOK NOW

MOORES HOTEL

The Pollet, St Peter Pört

Telephone: 724452

Email: dine@mooresguernsey.com

www.mooresguernsey.com

CHRISTMAS AT MOORES

2018

CHRISTMAS PARTY MENU ONE 2018

Available Lunch time only, except Sundays | Monday 3rd – Friday 21st December

Prawn Cocktail
Duck Spring Roll
Beetroot, Citrus and Fennel Salad ✓
Broccoli, Potato and Stilton Soup ✓

Roast Turkey Breast
seasonal trimmings

Guernsey Onglet Steak
pepper sauce

Fillet of Salmon
crayfish tails and dill sauce

Wild Mushroom and Baby Spinach Pancake ✓
with Guernsey cheese sauce

Vegetable and Ginger Stir-fry Soba Noodles ✓

Butter Roasted Potatoes – Seasonal Vegetables

* The Hideaway is available for evening bookings only.

✓ Suitable for Vegetarians ✓ Suitable for Vegans

£17.50

Sorry, not available
for Sunday Luncheon.

Christmas Pudding
brandy sauce
Peach Melba Trifle
Tart au Chocolate ✓
Cheese Selection
Filter Coffee and Moores homemade mince pie

CHRISTMAS PARTY MENU TWO 2018

Hot Smoked Salmon
potato salad

Smooth Duck Liver Parfait
toasted brioche, red onion jam

Goats Cheese, Sundried Tomato Profiteroles ✓
pesto, balsamic glaze

Vine Leaves stuffed with Vegetable Rice ✓
garlic soya yoghurt dip

Blackcurrant Sorbet ✓

Miso Soup ✓
tofu, nori, pak choi, glass noodles

Cock-a-Leekie Soup

Roast Turkey Breast
traditional trimmings

Irish Rib Eye Steak
pepper sauce

Lemon Sole Paupiette
filled with prawn mousse, saffron infused Beurre Blanc

Trio of Guernsey Crab (Crab cake, Spring Roll, Tian)
quail egg, wasabi crème fraiche - dish may contain shell

Wild Mushroom, Spinach, Butternut Squash Strudel ✓

Cauliflower and Lentil Dhal ✓
basmati rice

Butter Roasted Potatoes – Seasonal Vegetables

* The Hideaway is available for evening bookings only. ✓ Suitable for Vegetarians ✓ Suitable for Vegans

Available Lunch and Dinner

* Except Sunday Lunch

Saturday 1st – Saturday 22nd December

£23.95

Sundays to Thursdays

£26.95

Fridays & Saturdays

Christmas Pudding
brandy sauce

Drambuie Chocolate Mousse

Mango and Passion Fruit Pavlova

Maple, Date and Pecan Parcels ✓
soya cinnamon ice cream

Filter Coffee and Moores homemade mince pie

CHRISTMAS PARTY SPECIAL OFFER

Once you have booked a Christmas Function with us,
we would like to invite you to take advantage of a special offer.

On the night of your function, why not stay over and enjoy a leisurely breakfast the next
morning at the special rate of **£35 per person**.

This rate is based on 2 people sharing a double or twin room and is subject to availability.

Please contact the hotel to book quoting 'Christmas Function Offer'

AND FOR SOMETHING A LITTLE DIFFERENT...

BREAKFAST

Why not start your festive celebrations with breakfast?

Full English breakfast with festive trimmings.

£12.50 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 £85 per head, with special overnight
accommodation packages available, please contact the hotel's Reception for more details.