



CONSERVATORY

RESTAURANT

Christmas Party Menu

Tuesday 1st – Wednesday 23rd December 2026

Lunch £31.95 | Dinner £38.50

+ 10% Service charge

Spiced Honey Grilled Halloumi and Fig Salad (D, N, DFO)

lamb's lettuce, toasted almonds, sherry vinaigrette

Beetroot, Walnut and Sunflower Pâté (V, N, G, GFO)

apple chutney, crostini

Ham Hock and Chicken Terrine (E, N)

Waldorf salad, tarragon mayonnaise

Smoked Salmon Parcel (F, Cr, D, Se)

Greenland prawns, Wakame salad, dill crème fraîche

Duck Spring Roll (G, So, Se, E)

Asian noodle salad, hoi sin sauce

Wild Mushroom Soup (V)

aromatic herbs, white truffle oil



Roast Turkey Breast (G, D, N, E, GFO)

Festive trimmings

Pink Roasted Sirloin (G, D, Mu, GFO, DFO)

Madagascan pepper sauce, hand cut chips

Stuffed Pork Fillet "Wellington" (G, E)

Pan-fried Fillet of Seabass (G, F, D, Cr, Mo, GFO)

seafood paella (prawns, mussels)

Moroccan Eggplant Tagine (V, N)

chickpeas, apricots, pinenuts, minted cous cous

Christmas Vegetable Strudel (V, G)

carrot and cumin sauce

Roast Potatoes – Honey Glazed Roasted Vegetables



Christmas Pudding Strudel (G, D, N, GFO, DFO)

Brandy sauce

Mississippi Mud Pie (G, D, E)

honeycomb ice cream

Vanilla Cheesecake (G, D, E, GFO)

blueberry compote

Mango Coconut and Rose Water Crème Brûlée (V)

European Cheese Selection (G, D, Su, GFO)

Christmas chutney



Coffee and Homemade Mince Pies (G, D, GFO, DFO)

Moores Hotel

ST PETER PORT