

Christmas Party Menu

Served lunch and dinner.

Starter

Smoked Salmon Roulades

with cream cheese, Dijon mustard, capers

Homemade Soup

served with crusty bread

Deep Fried Brie Wedges

with raspberry coulis

Chicken Liver Pate

with chutney and toasted bread

Coronation Chicken Poppadom

with pomegranate seeds and toasted flaked almonds

Main

Roast Turkey Breast

chestnut & herb stuffing, chipolata, seasonal veg & roast potatoes

Fillet of Sea Bass in Meunière Sauce

with green winter vegetables, vegetables and saute potatoes

Braised Lamb Shank

on mash & veg, with port wine sauce

Prime Sirloin Steak

with fries & onion rings, with a choice of pepper or Diane sauce

Inside-Out Vegetable Moussaka

with sweet potato fries

Dessert

Traditional Christmas Pudding

with brandy sauce

Divine Chocolate Profiteroles

with a dollop of crème fraîche

Bailey's Cheesecake

with chocolate sauce

Selection of Cheeses

with biscuits, grapes and chutney

Coffee or Tea

with a mince pie

35.00

Starters

Ham Hock Terrine with house chutney & toast	8.95
Tempura Tiger Prawns with rocket leaves & sweet chilli jam	10.50
Sumptuous Mediterranean Fish Soup (GF)	10.95
Fried Brie Wedges with raspberry coulis & apple chutney	8.75
Crab & Prawn Cocktail (GF)	9.95
Seared Scallops with black pudding & pancetta	10.95
Tomato, Avocado, Mozzarella & Basil Salad (V) (GF)	8.95
Crab & Fish Cakes with a homemade tomato salsa	9.50
Breaded Guernsey Mushrooms (V) with tartare sauce	7.95
Freshly Made Soup (GF)	6.25
Linguine Crab	9.95
Peri Peri Chicken Caesar Salad	8.75
King Prawn, Smoked Salmon, Crab & Peeled Prawns Platter	11.95

House Specials

Nobby's Hometown Cataplana for two (GF) a selection of fish, prawns, mussels & scallops, topped with lobster	50.00
Jose's Lamb Casserole (GF) tender lamb slow roasted with potatoes, carrots & mushrooms	18.95
Sirloin Steak Tagliata for two (GF) a Tuscan specialty - succulent sirloin chargrilled, sliced and drizzled with olive oil, served with rocket & parmesan shaves, cajun and rosemary potatoes	50.00
Espetada (GF) seasoned fillet steak kebab, with fries and a side salad.	27.00
Seafood Espetada (GF) salmon, scallop & prawn kebab, with fries and a side salad.	26.00

Mains

Fresh Fish & Classic Mains

Seabass Fillet, Roasted Squash and Sauté Potatoes (GF) with steamed spinach & white wine sauce	19.95
Whole Grilled Dover Sole (GF)	25.00
Scallops & King Prawn Thermidor (GF)	21.00
Hand Dived Guernsey Scallops (GF) with sauce meunière	19.95

Crispy Battered Cod with chips and garden peas	15.50
Slow Roasted Pork Belly (GF) with roasted sweet potato, asparagus & calvados jus	18.50

Pasta & Vegetarian

Linguine with cherry tomato & basil sauce	14.50
Linguine Crab	17.95
Seafood Linguine with scallops, prawn, mussels & cod fillet	21.00
Gnocchi (VV) with creamy wild mushrooms & sage sauce	14.50
Asparagus & Butternut Squash Risotto (V) (GF)	14.50

Steaks

with mushrooms, onion rings & fries upgrade to sweet potato fries for 1.00	
8oz Prime Fillet Steak	25.50
8oz Prime Sirloin Steak	21.50

Sauces (GF)

Diane	2.50	Crab	3.95
Béarnaise	2.50	Pepper	2.50

Salads

Handpicked Guernsey Crab Salad	18.50
Feta, Spinach & Crispy Bacon Salad	14.50
Classic Caesar Salad with Chicken	14.50

Sides

Mixed Salad	3.75
Milho Frito	3.95
Green Beans	3.50
Spinach	3.75
Fried Zucchini	3.75
Buttered Asparagus	3.75
Buttered Carrots	3.50
Cauliflower Cheese	3.75
Fries	3.50
Sweet Potato Fries	3.95
Sauté Potatoes	3.50
New Potatoes	3.25
Garlic Bread	3.25
Bread Basket	3.75

Please make sure you mention to us your dietary requirements. Vegan menu available.

Merry Christmas and a very happy new year from all the staff at Village East!