

Festive Party Menu

Served lunch and dinner.

Merry Christmas and a very happy new year, from Nobby, Rosita and all of the Village East Staff!

Starter

Coarse Meat Terrine (GF)
served with chutney & crusty bread

Roasted Butternut Squash Soup (GF)
warming, with a creamy finish

Brie Wedges
with red currant sauce

Smoked Salmon Rolls (GF)
with prawns & cream cheese

Main

Roasted Turkey Breast (GF)
with classic festive trimmings

Seabass Fillet (GF)
with dauphinois potatoes, winter vegetables and garlic lemon butter sauce

Vegetable and Lentil Cottage Pie (GF)
with mashed potato

Braised Lamb Shank (GF)
with potato mash, veg & port wine sauce

Prime Sirloin Steak (GF)
with fries, onion rings, and the choice of pepper or mushroom sauce

Dessert

Classic Christmas Pudding (GF)
with brandy sauce

Treacle Tart
with custard

Trio of Cheeses
with grapes, fig chutney and biscuits

Chocolate Profiteroles
with a dollop of crème fraiche

Chef's Mince Pie & Warm Drink
served with coffee or tea

39.00

Starters

Ham Hock Terrine 9.50
with house chutney & toast

Tempura Tiger Prawns 11.50
with rocket leaves & sweet chilli jam

Sumptuous Mediterranean Fish Soup (GF) 11.95

Fried Brie Wedges 9.50
with raspberry coulis & apple chutney

Crab & Prawn Cocktail (GF) 10.95

Seared Scallops 10.95
with black pudding & pancetta

Tomato, Avocado, Mozzarella & Basil Salad (V) (GF) 8.95

Crab & Fish Cakes 9.50
with a homemade tomato salsa

Breaded Guernsey Mushrooms (V) 8.95
with tartare sauce

Freshly Made Soup (GF) 6.25

Linguine Crab 9.95

Peri Peri Chicken Caesar Salad 9.50

King Prawn, Smoked Salmon, Crab & Peeled Prawns Platter 12.95

House Specials

Nobby's Hometown Cataplana for two (GF) 50.00
a selection of fish, prawns, mussels & scallops, topped with lobster

Jose's Lamb Casserole (GF) 19.95
tender lamb slow roasted with potatoes, carrots & mushrooms

Sirloin Steak Tagliata for two (GF) 50.00
a Tuscan specialty - succulent sirloin chargrilled, sliced and drizzled with olive oil, served with rocket & parmesan shaves, cajun and rosemary potatoes

Espetada (GF) 27.00
seasoned fillet steak kebab, with fries and a side salad.

Seafood Espetada (GF) 26.00
salmon, scallop & prawn kebab, with fries and a side salad.

Seafood Platter 39.00
half lobster, crab, king prawns, smoked salmon, oysters and peeled prawns. Served cold.

Please mention to us your dietary requirements. Vegan menu available.

Fresh Fish & Classic Mains

Seabass Fillet, Roasted Squash and Sauté Potatoes (GF) 21.95
with steamed spinach & white wine sauce

Whole Grilled Dover Sole (GF) 25.00

Scallops & King Prawn Thermidor (GF) 21.00

Hand Dived Guernsey Scallops (GF) 20.95
with sauce meunière

Crispy Battered Cod 16.50
with chips and garden peas

Slow Roasted Pork Belly (GF) 19.50
with roasted sweet potato, asparagus & calvados jus

Pasta & Vegetarian

Linguine 15.50
with cherry tomato & basil sauce

Linguine Crab 18.95

Seafood Linguine 21.00
with scallops, prawn, mussels & cod fillet

Asparagus & Butternut Squash Risotto (VV) (GF) 15.50

Steaks

UK Select steaks, with mushrooms, onion rings & fries.
Upgrade to sweet potato fries for 1.00

8oz Prime Fillet Steak 26.50

8oz Prime Sirloin Steak 23.00

Sauces (GF)

Diane 2.50 Crab 3.95

Béarnaise 2.50 Pepper 2.50

Sides

Mixed Salad 3.75

Milho Frito 3.95

Green Beans 3.50

Spinach 3.95

Fried Zucchini 3.95

Buttered Asparagus 3.95

Buttered Carrots 3.50

Cauliflower Cheese 3.75

Fries 3.50

Sweet Potato Fries 4.50

Sauté Potatoes 3.50

Garlic Bread 3.75

Bread Basket 4.50