

CHRISTMAS MENU

BY SAFFRONS CUISINE

3-COURSES - £50 PER PERSON

TO START

SQUAB PIGEON

RHUBARB, FENNEL FOIE GRAS, CHOCOLATE

D E N C

JERSEY PORK THREE WAYS

CLOVE INFUSED PORK FILLET, SLOW COOKED BELLY,
PORK CHEEK SAMOSA, SAFFRON APPLE CHUTNEY

D E G N C

ASAFOETIDA DUSTED JERSEY SCALLOPS

CAVOLO NERO, OYSTERS, GARLIC LEAVES

D E N M F CR

SPINACH & FETA CHEESE WONTON

TANDOORI PANEER TIKKA YOGHURT KEBAB, KALE CRISP

D E G N SD VEGETARIAN

TO FOLLOW

CAROM DUSTED LOCAL SEA BREAM FILLET

SAFFRON POLENTA, CRABMEAT STUFFED SQUID,
PARSNIP MOUSSELINE, XEC XEC SAUCE

D G C M F

PAN SEARED MINT FLAVOURED LAMB RACK

SLOW COOKED LAMB RUMP, JERUSALEM
ARTICHOKE, ROGAN JUS

D G N C SD

TANDOORI CORN-FED CHICKEN BREAST

BRUSSEL SPROUTS, PEACH CHUTNEY, OYSTER
MUSHROOM, MAKHANI SAUCE

D E N SD

GARLIC-TEMPERED YELLOW LENTIL

SAVOY CABBAGE BIRYANI, KOHLRABI KOFTA IN
TOMATO SAUCE, CUCUMBER RAITA

D G N SD VEGETARIAN

TO FINISH

SERVED WITH TEA OR COFFEE

PLUM DUMPLING

CINNAMON ICE CREAM, BRIOCHE
CRUMB, PLUM JAM, TUILE

D E G S L

RASPBERRY FENNEL SORBET, RHUBARB & GINGER ICE CREAM

WHITE CHOCOLATE POWDER,
CASHWU TUILE

D E G N L

TONKA CRÉMEUX & BANANA

CRISPY SEMOLINA BALL, CHOCOLATE
GANACHE, CARAMEL SAUCE

D E G N S L

1ST - 19TH DECEMBER 2020, WEDNESDAY TO SATURDAY, 7PM - 9.30PM AT GARDEN VIEW RESTAURANT

DAIRY - EGG - GLUTEN - NUTS - PEANUTS - SOYA - CELERY - MUSTARD - SESAME - FISH - CRUSTACEANS - MOLLUSCS - LUPIN - SULPHUR DIOXIDE

ALL FOOD IS PREPARED IN A KITCHEN CONTAINING COMMON FOOD ALLERGENS. IF YOU HAVE A FOOD ALLERGY, PLEASE ADVISE OUR SERVICE TEAM.

ALL PRICES ARE INCL. OF THE CURRENT GOODS & SERVICES TAX. A DISCRETIONARY 10% SERVICE CHARGE WILL BE APPLIED TO ALL CHECKS.