



L'Horizon festive menus

Christmas Eve dinner menu

Amuse bouche

Smoked trout

Cured and smoked trout, charred watermelon and brandy orange gel

Chancre crab

Chancre crab cake, crab bisque, sea herbs, caviar

Ham hock

Pressing of ham hock, macerated blackberries, pickled white beech mushrooms, gingerbread crumb

Charcuterie

Selection of cured sausages and ham, fig chutney, breadsticks, olives

Butternut squash (ve)

Butternut squash arancini, lightly spiced curry squash velouté, pickled cucumber yoghurt

Baby vegetable garden (v)

Baby vegetables, olive tapenade, focaccia wafer, shallots, feta cheese

Brill and Jersey oysters

Martini poached brill fillets, brioche crumb, Jersey oysters, Savoy cabbage, smoked bacon

Atlantic cod

Spiced cod loin, curried cauliflower and mango, sea herbs

Venison

Thyme and orange zest seared loin, local compressed pumpkin, confit mandarin potato

Barbary duck

Roast breast of duck, confit leg ragout, pumpkin, Swiss chard, Grand Marnier jus

Butternut squash Wellington (ve)

Spiced spinach, lentil and butternut squash, tomato rasam

Roast parsnip risotto (v)

Roasted honey parsnips, crisps, Stilton

(menu continues below)

Hand PICKED
HOTELS



From the grill (£9 supplement)

100z sirloin - 35 day-aged

8oz fillet - 35 day-aged

Rack of Dorset lamb

All served with triple-cooked fat cut chips, tomatoes, flat cap mushrooms. Choose between red wine jus or Béarnaise sauce

Crème brûlée

White chocolate crème brûlée, cinnamon roast figs and plums

Sticky toffee pudding

Toffee ice cream, toffee sauce

Bread and butter pudding

White chocolate and cranberry bread and butter pudding, Jersey salted caramel ice cream

Pumpkin parfait

Spiced pumpkin parfait, maple and bourbon whiskey, Guernsey gâche toast

Selection of British and French cheeses

Chutney, crackers, celery

Selection of Jersey ice creams

Tea, coffee and petit fours

Hand PICKED
HOTELS



Christmas Day lunch menu

Jersey chancre crab

La Mare apple brandy-cured salmon and beetroot tartare, apple and cucumber gazpacho, pickled sea herbs

Port and mandarin duck mousse

Duck arancini, candied baby oranges, gingerbread crisp, port gel

Twice-baked goat's cheese soufflé (v)

Macerated figs, onion crumb

Roast parsnip soup

Stilton and Taylor's port rarebit toast

Jersey turbot fillet

Jersey lobster and tomato butter bisque, Bloody Mary gel, charred tenderstem broccoli

Roast turkey

Traditional trimmings, port and brandy-infused cranberries, roasted roots, château potatoes

Classic beef Wellington

Garlic and rosemary confit potato, roasted shallots, glazed root vegetables

Truffle celeriac and chestnut en croûte (vg)

Braised kale and wild mushrooms, pearl barley and horseradish ragout

Dark chocolate ganache

Poached baby oranges, Grand Marnier cream, chocolate ice cream, orange sugar crumb

Christmas pudding

Brandy custard, roast plums, plum and cinnamon gel, cinnamon tuile

Calvados poached caramelised pears

Ginger toffee sponge, salted caramel ice cream

Tea, coffee and mince pies

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HOTELS



Christmas Day dinner menu

Butternut squash soup (ve)

Garlic croutons

Fisherman's platter

Smoked salmon, trout and mackerel rilletes, crisp bread, charred pickles and beetroot

Farmer's board

Selection of cured sausage and meats, pickles, chutney, olives

Ham hock pressing

Piccalilli vegetables, toasted brioche, sweet mustard gel

Hay-smoked chicken leg arancini

Gem lettuce, shaved Parmesan, white anchovies, Caesar mayonnaise, crisp pancetta

Tandoori chicken salad

Crisp naan bread, yoghurt raita, fried shallots

Onion and cauliflower bhaji (ve)

Mango curry, pickled cucumber relish, shredded cabbage and sesame salad

Vegetable garden (v)

Lightly pickled vegetables, tomato tapenade, glazed goat's cheese

Liberation Ale-battered cod loin

Chunky chips, crushed minted peas, homemade tartar

Jersey open seafood pie

Mature cave-aged Jersey dairy Cheddar sauce, parsley creamy mash, sea herbs

Dorset lamb shank

Roast garlic, spiced parsnip bubble and squeak, smoked bacon, caper gravy

(menu continues below)

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HOTELS



Roast turkey

Stuffing, pigs in blankets, gravy, roast potatoes, vegetables

Roast sirloin of beef

Yorkshire pudding, red wine gravy, roast potatoes, vegetables

Linguini or penne pasta

Choice of Bolognese sauce, tomato and basil sauce or carbonara sauce

Mushroom Stroganoff (ve)

Braised lentil rice, gherkins, beetroot

Gnocchi (v)

Chestnuts, blue cheese, charred baby beetroot, soft herbs

Hot apple and blackberry granola crumble

Poached brandy and honey apples, crunchy granola top, hot jug of Jersey cream or custard

Bread and butter pudding

White chocolate and cranberry bread and butter pudding, vanilla custard

Lemon

Lemon posset, lemon tart, lemon curd and raspberry sorbet

Crème brûlée

White chocolate crème brûlée, cinnamon roast figs and plums

Café gourmand

Selection of cakes and tarts

Selection of cheese

Normandy Brie, Jersey cave-aged Cheddar, Cropwell Bishop Stilton, Brittany goat's cheese, traditional accompaniments

Tea, coffee and mince pies

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HOTELS



Boxing Day lunch menu

Jersey crab

Atlantic prawn and crab gateau, filo crisp, rhubarb gin gel

Scottish salmon

Smoked salmon tartar, horseradish mayonnaise, caper salad

Chicken

Chicken liver and herb pâté, red endive and pickled shallot salad, port gel

Ham

Pressing of ham hock, piccalilli vegetables, ciabatta crisp, Colman's English mustard mayonnaise

Leek and potato soup (v)

Croutons, herb oil

Glazed goat's cheese (v)

Pickled beetroots, beetroot gel, focaccia crouton

Wild mushrooms

Wild mushroom gnocchi, baby roast vegetables, Stilton cream

Atlantic cod

Pan-fried Atlantic cod fillet, Champagne, mussel fricassee

Sea bass fillet

Roast fillet of sea bass, lobster bisque, sea herbs

Roast Aberdeen Angus beef sirloin

Roast sirloin of beef, Yorkshire pudding, red wine gravy

Dorset leg of lamb

Garlic, cumin and lemon-infused leg of lamb, Liberation Ale gravy

Tomato risotto (v)

Tomato risotto, charred tenderstem broccoli and basil crisps, goat's cheese nuggets

All main courses are served with vegetables and potatoes

Blood orange

Blood orange parfait, dark chocolate sponge, chocolate cigarettos

Blueberries and lemons

Blueberry and lemon slice, lemon curd, white chocolate blueberry truffles, lemon sorbet

Passion fruit

Passion fruit cheesecake, passion fruit jelly, passion fruit sorbet

Coconut crème brûlée

Chocolate shortbread, coconut and pineapple ice cream

Jersey cream

Chilled Jersey cream rice pudding, apples brandy gel, candy apples, toffee sauce

Cheese

Selection of English and French cheese, biscuits and chutney

Tea, coffee and mini mince pies

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Boxing Day Dinner Menu

Scottish smoked salmon

Smoked salmon, Atlantic prawns, harissa mayonnaise, ciabatta, rosemary mustard gel

Scallops

Pan-seared scallops, cauliflower, La Mare apple brandy, black pudding and apple bonbon

Five bird roast

Five bird roast terrine, pickled red cabbage, candy satsuma, sherry gel, brioche toast

Venison

Venison carpaccio, brambles, pickled sprout leaves, pear chutney

Beetroot (ve)

Beetroot pressing, red chicory, roasted plums, horseradish snow, beetroot tuile

Goat's cheese and figs (v)

Glazed fig, goat's cheese, filo crisp, pickled shallots

Celeriac soup (v)

Candy apples, vanilla bean cream

Jersey's bounty of the seas

Seared bream fillet, lobster broth, chancre crab cake, seared scallops, foraged sea herbs

Lemon sole

Mussel fricassee and baby leeks

Aberdeen Angus

Beef fillet, truffle oxtail and blade cottage pie, crisp kale, shallots, port jus

Roast goose

Roast goose, goose leg and date roll, pickled cranberries, celeriac purée

King oyster mushroom (ve)

Braised king oyster mushroom, confit celeriac, truffle rosemary potato cake

Shallot and parsnip tarte tatin (v)

Confit vine tomatoes, crisp sage brown butter, Stilton gnocchi

Christmas tasting plate

Gingerbread and chocolate orange gateau, baked Alaska, sherry trifle

L'Horizon pear tree

Dark chocolate ganache, spice glazed poached baby pear, Jersey cream

La Mare apple

La Mare apple cream brandy parfait, mini apple tart tatin, black butter jelly

Treacle tart

Warm treacle tart, whiskey and lavender custard

British and French cheese

Chutney, crackers and celery

Mango Pavlova (ve)

Aquafaba meringue, vanilla coconut custard, charred meringue, passion fruit gel

Tea or coffee and mini mince pies

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Festive party nights menu

Smoked trout and brandy orange-cured salmon tartar

Smoked trout and chive rillettes, ciabatta wafer, compressed cucumber, orange ginger gel

Pressed ham hock

Black wax Cheddar arancini ball, homemade piccalilli, Colman's mustard, apple sauce

Glazed goat's cheese (v)

Crisp brioche wafer, roasted figs, fig gel, pomegranate salad

Roast fillet of salmon

Spinach shallot and chaat masala potato crush, broccoli, light curry mussel sauce

Roast turkey

Traditional trimmings, port and brandy-infused cranberries, roasted roots, château potatoes

Classic beef Wellington

Garlic and rosemary confit potato, roasted shallots, glazed root vegetables - £7 supplement

Mushroom, spinach and parsnip Wellington (vg)

Roast parsnip textures, kale crisps, maple confit potato, cranberry and port gravy

Dark chocolate ganache

Poached baby oranges, Grand Marnier cream, chocolate ice cream, orange sugar crumb

Christmas pudding

Brandy custard, roast plums, plum and cinnamon gel, cinnamon tuile

Mulled winter fruits

Ginger toffee sponge, toffee ice cream

Tea, coffee and mince pies

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New Year's Eve menu

Jersey lobster, crab and prawn gateau

Compressed watermelon, cosmopolitan cocktail gel, squid ink tuile, baby shoots

La Mare gin-infused heritage beetroot tartare (v)

Goat's cheese bonbon, pickled shallots

Slaney beef fillet

Truffle mash cottage pie, shallot marmalade, celeriac fondant,
Madeira jus

Baked butternut squash Wellington (vg)

Ginger confit potato, kale crisps, red lentil dhal

Chocolate cherry mousse torte

Macerated cherries, Jersey vanilla cream, cherry brandy jellies

Camembert mousse

Celery crisp, glazed fig, Scottish oatcake

Tea, coffee and petits fours

Hand PICKED
HOTELS