St Brelade's Bay Hotel
HEALTH CLUB & SPA

FESTIVE LUNCH MENU

Available throughout December 2026
£42.00 per person

STARTERS

ROASTED BUTTERNUT SQUASH SOUP (V)
Coconut Cream, Pumpkin-Seed Granola and Crispy Sage.
HAM HOCK TERRINE
Piccalilli, Winter Leaves and Toasted Brioche
GIN & BEETROOT CURED SALMON
Dill Crème Fraîche, Warm Blinis, Pickled Cucumber and Salmon Caviar
ROASTED HERITAGE BEETROOT (V)
Goat's Cheese, Mulled-Wine Poached Pear, Candied Walnuts and Chicory

MAIN DISHES

TURKEY BALLOTINE
Sage and Onion Stuffing, Pigs in Blankets, Roast Potatoes, Seasonal Vegetables, Cranberry Sauce and Turkey Gravy
BRAISED BLADE OF BEEF
Buttered Mashed Potatoes, Glazed Carrots, Bourguignon Garnish and Red Wine Jus
PAN-ROASTED SALMON
Herb-Crushed Potatoes, Braised Leeks, Tenderstem Broccoli and Lemon Beurre Blanc
WILD MUSHROOM & CHESTNUT WELLINGTON (V)
Celeriac Purée, Roasted Root Vegetables, Cavolo Nero and Vegetable Jus

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (V)
Orange Butter Sauce, Vanilla Ice Cream
PEAR CHOCOLATE AND GINGERBREAD PAVLOVA (V)
Chocolate Cremeaux, Poached Pear, Gingerbread Crouton, Vanilla Meringue
CRANBERRY ORANGE TRIFLE
Cranberry Compote, Almond Sponge, Orange Mousse, Mandarin Jelly, Brown Sugar Cinnamon Chantilly, Orange Almond Wafers
SELECTION OF ARTISANAL CHEESE (V)
Served with Grapes and Crackers

FRESHLY BREWED COFFEE OR TEA
With Homemade Mince Pies

ALL INGREDIENTS MAY NOT BE LISTED FOR THIS MENU, SHOULD YOU NEED MORE INFORMATION ABOUT ALLERGENS, PLEASE ASK A MEMBER OF OUR FRONT OF HOUSE TEAM

GLUTEN FREE AND VEGAN OPTIONS AVAILABLE UPON REQUEST