

St Julians Club Christmas Menu

Homemade celeriac soup with a swirl of cream and olive oil & herb roasted croutons

*Aged Serrano ham with buffalo mozzarella, sun blushed tomato,
garlic rubbed toasted ciabatta & fresh rocket*

Slow honey roasted shallot tatin with warm caper & sherry dressed micro herb salad

Crab, dill & lemon mousse with toasted French bread & micro herb salad

*Cranberry & orange glazed duck liver pate, served with St Julians garden plum
chutney & homemade Melba toasts*



*Traditional roast turkey with homemade sage & onion stuffing, pigs in blankets, rich
turkey gravy, traditional roast potatoes & cranberry sauce*

*Confit lamb shoulder on creamy parsnip puree, with slow roasted garlic
& sweet port jus with traditional roast potatoes*

*Salmon & lemon sole roulade with crayfish & dill mousseline, white wine sauce &
buttered parley new potatoes*

*Oven roasted Guinea fowl breast with butter sautéed cabbage & morel white wine
cream sauce with traditional roast potatoes*

*Deep fried herb crusted risotto with chargrilled aubergine, warm cherry tomato pesto
& baby leaf salad*

*Honey roasted parsnips, carrot & swede mash; Brussels sprouts pan fried with crisp
lardons of bacon*



*Baked Limoncello cheesecake on a thick ginger base drizzled with sticky crystalized
stem ginger sauce*

*Boozy Victorian sherry trifle - layers of sherry & brandy soaked cake topped with
fruit salad, creamy custard & whipped Chantilly cream*

Homemade mini Christmas pudding with brandy butter

*Short crust pastry tartlet filled with warm melting dark chocolate fondant, homemade
vanilla ice cream*

*Selection of continental cheeses with homemade chutney, grapes, celery, biscuits &
mini baguette*



Selection of coffee, tea or herbal teas with mini mince pies

Three courses £24.95

St Julians Club individual pre-order menu

Please fill in your name and your choice of starter, main course & dessert

Name _____

Starters:

Celeriac Soup

Serrano ham

Shallot tatin

Crab mousse

Duck liver pate

Main Courses:

Roast Turkey

Confit lamb

Salmon roulade

Guinea fowl breast

Risotto

Desserts:

Cheesecake

Sherry trifle

Christmas pudding

Chocolate tartlet

Cheese & biscuits