



THE PANDORA HOTEL

CHRISTMAS MENU 2024

SEAFARERS BAR AT THE PANDORA HOTEL /
SUNFLOWER RESTAURANT AT THE PANDORA HOTEL

LUNCH 12NOON – 2PM

DINNER 6PM – 8.30PM

AVAILABLE 2ND – 21ST DECEMBER

2 COURSES £29.50 / 3 COURSES £35.50

INCLUDES TEA / COFFEE AND MINCE PIES



STARTERS

Smoked Salmon & Crab Cannelloni G D*
Pickled fennel, apple batons, Marie Rose, crevette

Ham Hock Terrine G D
Rocquette spicy apple chutney, crispy Parma ham

Salt-baked Carrots V D
Pine nut & black quinoa crumb, roasted garlic aioli

Smoked Duck Salad G D
Clementine, crispy duck, hoisin sauce

Chef's Soup of the Day V G* D*

MAIN COURSES

Roast Turkey- Chestnut stuffing, pigs in blankets, cranberry sauce, turkey gravy G* D*

Roast Sirloin of Beef- Yorkshire pudding, horseradish sauce, rich red wine gravy G* D*

Our Christmas Roasts are served with Brussel sprouts and roast potatoes, Chantenay carrots & parsnips

Mixed Grilled Seafood - Cod & salmon, prawns, creamy dill sauce G* D*
Mashed potatoes, Chantenay carrots, tender stem broccoli

Grana Padano & Pickled Onion Barley Risotto
Crispy shallots & kale, walnut, apple & sage pesto, tender stem broccoli

DESSERTS

Traditional Christmas Pudding
Brandy sauce

Cranberry, Orange & White Chocolate Crème Brûlée G*
Home-made short bread

Apple Tarte Tatin
Poached apple in Channel Island Indica spiced rum, vanilla ice-cream

The Pandora Artisan Cheese Selection
Smoked Guernsey Cheese, Sark Cow's Cheese, Roquefort & Brie de Meaux. Peter's Yard Crackers,
Grapes & Fig Relish GF* £4 supplement

V Vegetarian VG Vegan G Gluten-free G* Gluten-free on request

D Dairy-free D* Dairy-free on request

Please inform a member of our team of any dietary requirements