



The Pandora Hotel

Christmas Menu 2025

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

LUNCH 12NOON – 2PM / DINNER 6PM – 8.30PM

AVAILABLE 3RD – 20TH DECEMBER

2 COURSES £32 / 3 COURSES £39

INCLUDES WELCOME DRINK, TEA / COFFEE AND MINCE PIES

Overnight stays inclusive of breakfast from £70 per room
(2 guests sharing), when combined with this menu

For all tables of 5 or more:

A non-refundable deposit of £5 per guest is required at time of reservation.

A pre-order must be received a minimum of 5 days prior to the reservation.



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 V
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 Cheese, Sark Cow's Cheese, Roquefort & Brie de Meaux.
Peter's Yard Crackers, Grapes & Fig Relish G* £4 supplement

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

Vegan options available D Dairy-free D* Dairy-free on request

Please inform a member of our team of any dietary requirements or food allergies.