



# *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 3<sup>RD</sup> – 20<sup>TH</sup> DECEMBER

2 COURSES £32 / 3 COURSES £39

INCLUDES WELCOME DRINK, TEA / COFFEE AND MINCE PIES

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 V  
Brandy sauce

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

Apple Tarte Tatin V  
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.