

FESTIVE MENU





CHRISTMAS EVE

AMUSE BOUCHE

Smoked Salmon

Dill, Sour Cream (G,D)

STARTERS

(For the table)

Foie Gras Terrine

Spiced Apple Chutney, Toasted Brioche (G)

Lobster Omelette

Glazed Hollandaise (D, S, G)

Roquefort & Apple Salad

Caramelized Pecan Nuts (D, N)

MAINS

(Choice of one)

Angus Striploin MBS 3

Confit Garlic, Green Peppercorn Sauce (D)

Wild Seabass

Clam Velouté, Potato Lyonnaise (S, D)

Roast Delica Pumpkin

Truffle, Pickled Squash, Salted Ricotta (D, V)

SIDES

(For The Table)

Honey Roast Carrots
Broccolini
N.

DESSERTS

(Choice of one)

Christmas Pudding

Crème Anglaise (G, D, N)

Or

Chocolate Tart

Tonka Bean Ice Cream (G, D)

