

CHRISTMAS DAY & BOXING DAY 3 COURSE SET DINNER MENU

AMUSE

Gougere

Baked choux pastry & comte sauce

APPETIZER

Tomato & Crab

Dressed crab, marinated Japanese fruit tomato, avocado, tomato jelly, brioche, caviar, basil, chives & dill

Prawn & lobster cocktail

Poached prawns & lobster, sauce Marie Rose, cos lettuce, avocado puree & citrus

Steak Tartar

Polmard beef, cornichons, capers, shallot, smoked anchovy, parsley, caviar and parmesan toast

Fennel (V)(GF)

Braised and raw fennel, orange, ginger & honey dressing, garlic, toasted almonds, coriander & fennel pollen

Oysters Rockefeller

Baked oysters, shallot, garlic, parmesan, spinach, panko bread crumbs & lemon

Gravlax

House cured salmon, potato salad, dill & honey mustard sauce

Butternut squash

Butternut squash veloute, toasted pumpkin seeds, aged parmesan & brioche croutons

MAIN

Accompaniments for the main course are served family style and include pomme puree, stuffing, cippolattas, creamed corn, maple glazed Brussels sprouts & smoked streaky bacon

Slow cooked turkey breast & leg

Turkey jus, bread sauce & cranberry sauce

Roasted Rib of Beef

Roasted bone marrow and beef jus

Honey-glazed Pork Rack

Pork jus

Risotto

Jerusalem artichoke risotto, crispy Jerusalem artichokes, aged parmesan & rocket

Dover Sole for 2 (600 supplement for 2)

Whole pan-fried dover sole, olive oil crushed potatoes, grilled broccolini and salsa verde

DESSERT

Rice pudding

Vanilla rice pudding, raspberry jam & candied pecans

Trifle

Grapefruit & rose trifle with madeleines

Chocolate

Warm chocolate fondant & honey ice cream

Mince pies

Spiced, dried fruit pies

COFFEE OR TEA

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