



Traditional Christmas Menu

STARTER

Honey Glazed Parsnip
& Chestnut Soup (v)

Burrata (v)

Heirloom tomatoes, fresh basil,
olive oil, toasted sourdough

Pan-Seared Sea Scallops

Chargrilled asparagus & black garlic,
roasted cherry tomatoes

Finest Quality Smoked Salmon

Crispy Duck &
Watermelon Salad (n)

Crispy aromatic duck, juicy watermelon,
fresh basil, mint, coriander, toasted cashews & Hoisin dressing

MAIN

Traditional Turkey
With all the trimmings

Grain Fed Beef Fillet 220g

Melts in the mouth. Best served medium rare

Horseradish-Crusted
Fillet of Halibut

Scallion potato puree, Moilee sauce

Forest Mushroom Tortellini (v)

Cream & mushroom sauce

Selection of sides served for the table

DESSERT

Traditional Christmas Pudding
Custard

Warm Chocolate Fondant

Molten chocolate core, crisp exterior,
vibrant blood orange sorbet

Vanilla Crème Brûlée

Classic baked custard, caramelized sugar crust,
Alphonso mango sorbet

