



## Christmas Dinner Menu

Available Christmas Eve & Christmas Day by reservation only

### A Sparkling Arrival

One glass of Martin Laurent Brut Reserve Champagne  
& sumptuous seasonal canapés to arouse the appetite

### Amuse Bouches

A tasty morsel fresh from the chef's imagination

### Appetizers

Pan-seared Languedoc foie gras  
with fresh mango salsa on a buttery brioche croute & rocket-mizuna-chicory salad  
with a Gewurz Traminer reduction

or

Large river prawn  
simply grilled, with vanilla bean beurre blanc, crisp pancetta & potato twirl

or

Grilled asparagus with kapiti camembert wontons  
with raspberry - vintage port - black pepper coulis

### Refresher

Lemon vodka & black pepper granite

### Mains

Carvery of Honey-baked Xmas Ham with cloves & Macadamia stuffed turkey  
with some sexy trimmings including grilled pineapple with sweet chilli, Madeira jus &  
five-spiced chicken crackle

or

Prime beef tenderloin  
baked in crispy golden puff pastry with wild mushrooms with a sangiovese jus



or

vegetarian option

Wild mushroom, pumpkin seed & toasted nut loaf with edamame & a sumptuous roasted vegetable jus

Accompaniments

Ginger & honey glazed carrots

Char grilled broccoli & cauliflower

Roasted pumpkin & rosemary ragout

Roasted bok choy

Roasted herb potatoes

Dauphinoise potatoes

Homemade date, parsley & walnut stuffing

Desserts

Warm sticky date cake with caramel sauce & rum-raisin ice cream

or

Trio of panna cotta with fruits & an Islay single malt whisky tuile

or

Grilled Panettone with orange-cinnamon butter & thick Drambuie-laced whipped cream

Fresh Italian Coffee

with pistachio biscotti, Traditional Scottish Shortbread & handmade chocolate truffles

2,500+ B per person