



CHRISTMAS MENU

AVAILABLE FOR PARTIES OF 4 OR MORE FOR THE MONTH OF DECEMBER
ONLY MENU AVAILABLE FOR ALL GUESTS ON 24TH / 25TH / 26TH DECEMBER

STARTERS TO SHARE

SALMON GRAVLAX WITH CAPERS, SHALLOTS, LEMON & OLIVE OIL PAN
SEARED FOIE GRAS WITH BEETROOT GLAZE
ANGEL HAIR PASTA WITH TRUFFLE KOMBU

MAINS (CHOOSE ONE)

ROAST TURKEY WITH PIGS IN BLANKET, MAPLE PANCETTA BRUSSEL SPROUTS,
PARSNIPS, DUCK FAT ROAST POTATOES & PICKLED RED CABBAGE

SHORTRIB BEEF BOURGUIGNON WITH CARROTS & PORTABELLO MUSHROOMS
SERVED WITH BUTTERY MASH

BOUILLABAISSSE WITH LOBSTER, RED MULLET, CLAMS, MUSSELS & SHAVED
FENNEL

TARTIFLETTE WITH REBLOCHON SERVED WITH SALAD & VINAIGRETTE

DESSERT

CHOCOLATE FONDANT WITH BRANDY CREAM

FREE-FLOW

REGULAR \$260 + 10% SC / 2.5 HOURS: HOUSE RED AND WHITE
WINES, PROSECCO, HOUSE SPIRITS, ASAHI BOTTLE, SOFT DRINKS

PREMIUM \$380 + 10% SC / 2.5 HOURS: SELECTION OF 2 RED & WHITE
WINES, 1 ROSE, 1 CHAMPAGNE, PREMIUM SPIRITS, 1 X COCKTAIL,
CHOICE, DRAUGHT STELLA BEER EVENTS:

