#### **Cold Starters**

### **Smoked Scottish Salmon & Grilled Shrimp**

Dill Yogurt

#### **Duo of Duck**

House Made Paté & Smoked Breast, 5 Spice Onion Apple Jam

# Honeydew Melon & Goat's Cheese Salad

Toasted Almonds, Mulled Wine Dressing

#### **Baby Spinach Salad**

Roasted Beet & Cranberry, White Balsamic

#### **Hot Starters**

#### **Roasted Butternut Squash Soup**

Sage Oil

#### Oven Dried Tomato & Mozzarella Flatbread

Basil Pesto

# **Salt and Pepper Shrimp**

**Coconut Curry Sauce** 

#### **Tempura Fried Cauliflower**

Sweet Chili



## **Main Dishes**

#### **Roasted Turkey & Maple Glazed Ham**

Sage and Apple Stuffing, Crisp Fingerling Potatoes

#### **Grilled Bermuda Fish (or Salmon)**

White Bean & Chorizo Cassoulet

#### **Roasted Striploin of Beef**

Caramelized Leek & Potato Puree, Calvados Pepper Sauce

#### **Broiled Spiny Lobster\***

Seasoned Shrimp Stuffing

#### **Grilled Shrimp and Scallops**

Lemongrass Jasmine Rice, Coconut Curry

#### **Sweet Potato & Vegetable Chili**

Basmati Rice, Cucumber Dill Salad, Crispy Poppadum

#### Roasted Breast of Chicken

Tikka Masala Sauce, Lemongrass Scallion Rice



\*\$15 surcharge

#### **Desserts**

# Traditional Christmas Pudding, Black Rum Cream Vanilla Ice Cream

Molten Chocolate Cake

Chocolate Sauce, Almond Brittle Ice cream

Vanilla Bean Cheesecake

Raspberries Purée

Pineapple Carpaccio

White Rum Syrup, Coconut Sorbet

Coffee or Tea



3 Course Lunch \$68



















# Christmas Menu

