



# PORTOCALL

RESTAURANT • BAR

## CHRISTMAS 2024

### APPETIZER



#### Curried Bermuda Fishcakes

Spiced Banana Chutney, Cucumber Mint Salad

#### Sweetcorn Bisque

Jalapeno Cornbread Croutons, Sage Oil

#### Baby Spinach Salad

Cranberries, Poached Pear, Cherry Tomatoes, Toasted Almonds,  
Goat Cheese

#### Escargot

Mushroom Fennel Cream, Puff Pastry

#### Panko Fried Shrimp

Spiced Teriyaki, Grilled Pineapple Cilantro Salsa

#### Avocado & Chickpea Fritters

Minted Yoghurt Dipping Sauce, Crisp Fried Beetroot Chips

#### Smoked Salmon & Cold-Water Shrimp Salad

Marie Rose Sauce





## MAIN COURSE



### Roasted Turkey & Maple Glazed Ham

Herb Stuffing, Cranberry Sauce & Turkey Gravy

### Grilled Pork Loin

Smoked Ham Croquette, Grain Mustard Beurre Blanc

### Miso Glazed Salmon

Carrot Star Anise Puree, Warm Fennel & Orange Salad

### Petite Filet Mignon

Mushroom Peppercorn Sauce

### Pan Fried Filet of Rockfish

Saffron Cucumber Butter Sauce, Basil Oil

### Grilled Shrimp & Scallops

Coconut Red Curry Sauce

### Potato Gnocchi

Shitake Mushroom & Snow Peas, Roasted Butternut Squash Puree

### Broiled Spiny Lobster

Herb Stuffing's, Drawn Butter

## DESSERT



### Steamed Christmas Pudding

Brandy Sauce

### Flourless Chocolate Cake

Raspberry Sorbet

### Signature Vanilla Bean Cheesecake

Raspberry Coulis

### Red Wine Poached Pear

Crème Anglaise, Almond Brittle Ice Cream

### Lemon Tart

Banana Sorbet

LUNCH \$89 | DINNER \$99

