

CHRISTMAS THEMED MENU



1ST COURSE

AMAEBI AND SCALLOP
Jerusalem Artichoke Puree and Caviar

2ND COURSE

BUTTERNUT SQUASH VELOUTE
Coconut Milk, Cranberries, Chestnut and Pumpkin Seed

3RD COURSE

HALIBUT MOSAIC
Seasonal Vegetables and Dill Monte

4TH COURSE

TURKEY BREAST
Red Cabbage Puree, Brussel Sprouts and Apricot Chutney

5TH COURSE

CHRISTMAS PINECONE
Valrhona Chocolate Mousse with Orange Confit
Rhubarb and Berry Compote with Vanilla Gelato



CHRISTMAS THEMED MENU (VEGETARIAN)



1ST COURSE

KING OYSTER MUSHROOM
Jerusalem Artichoke Puree and Finger Lime

2ND COURSE

BUTTERNUT SQUASH VELOUTE
Coconut Milk, Cranberries, Chestnut and Pumpkin Seed

3RD COURSE

TRUFFLE CAPELLINI
Mushroom Ragout and Truffle

4TH COURSE

IMPOSSIBLE WELLINGTON
Mashed Potatoes, Brussel Sprouts and Mustard Mayo

5TH COURSE

CHRISTMAS PINECONE
Valrhona Chocolate Mousse with Orange Confit
Rhubarb and Berry Compote with Vanilla Gelato

