

## Christmas Menu 2023

## - STARTER -

KING TIGER PRAWNS, AVOCADO AND MANGO SALAD TIMBALES with dill oil & lime mango dressing

GOAT CHEESE, LEEK & FIG TART served with ratatouille sauce

CHEF'S HOMEMADE HAM HOCK HERB TERRINE with pineapple puree, herb oil & crispy parmesan

ROASTED CARROT & CAULIFLOWER SOUP TOPPED with butter fried coconut flakes & pomegranate served with crispy bread roll and butter

## - MAIN -

HAND CARVED ROAST TURKEY, SAGE ROASTED POTATOES & ROASTED VEGETABLES, PIGS IN BLANKETS with pork & sage stuffing, Yorkshire pudding, cranberry sauce & gravy

BHUNA BEEF WITH CASSAVA: SLOW COOKED DICED BEEF IN 5 DIFFERENT SPICES served with coconut based toasted cassava, tender stem broccoli with spiced gravy

FILET OF SEA BREAM SERVED with rich champagne caviar chive sauce and green vegetables

SAFFRON RISOTTO with green vegetables topped with wild mushrooms and parmesan

## - DESSERT -

CHRISTMAS PUDDING served with brandy sauce

PASSION FRUIT VANILLA CHEESECAKE with grapefruit coulis

CHOCOLATE POT BRANDY INFUSED
CHOCOLATE POT TOPPED
with berries and Chantilly

RUM FRUIT PUDDING with vanilla ice cream and toffee sauce

