



2017 Christmas Menu

Starters

Wild Mushroom Veloute

Crispy Leeks, Truffle Infused Crème Fraîche

Grilled King Prawn

Mango & Pickled Jalapeno Salsa, Finger Lime Caviar, Crispy Prosciutto

Braised Rabbit Blini

Roasted Corn Sunchoke & Roasted Red Pepper Salsa, Rabbit Jus

Winter Root Vegetable Salad

Pomegranate Seeds, Quinoa, Baby Kale, Purple Endive, Pine Nuts, Blackberry Cider Vinaigrette

Entrees

Maple-Pomegranate Glazed Spiral Ham

Smoked Gouda Sweet Potato Au Gratin, House Cured Maple Bacon Wrapped Asparagus,
Grilled Grapes & Golden Raisin Pear Chutney

Dungeness Crab Pasta

Pappardelle Pasta, Fresh Chili, Confit Garlic, Micro Sorrel, Kampot Long Pepper,
Citrus Zest, White Wine Butter Sauce

Cherry Wood Smoked Prime Rib

Roasted Garlic Herb Mash Potato, Sautéed Haricot Vert, Au Jus, Horseradish Mascarpone

Apple & Lentil Loaf

Toasted Walnuts, Butternut Squash Mash, Braised Purple Kale, Roasted Baby Carrots, Bourbon Barbeque Sauce

Desserts

Dark Chocolate Panna Cotta

Candied Ginger, Cardamom Caramel, Fresh Strawberries

Eton Mess

Roasted Rhubarb, Caramelized Apples, Rose Water & Lavender Infused Meringues, Custard,
Madagascar Vanilla Chantilly Cream

Mocha Tiramisu

Candy Canes, Vanilla Bean Crème Anglaise