

CHRISTMAS BRUNCH

FAMILY STYLE FESTIVE STARTERS SELECTION

Oysters

With shallots vinegar, lemon wedges, salted butter δ melba toast

Fruits De Mer stand

Sand lobster, prawns, mussels, clams, Bulot/sea snail

Seafood

Crab, spinach δ sundried tomato roulade

Foie gras terrine

Served on spice bread with fig marmalade

Roast pear

With beef bresaola, rocket leaves δ parmesan flakes

Wagyu beef carpaccio

With shallots δ truffles vinaigrette

Antipasti

Grilled δ marinated portobello, artichoke, zucchini, coloured peppers, eggplant, asparagus

Tapenade spread

With kalamata olive, sundried tomato, artichoke δ pesto

Frisee δ mache salad

With croutons, roasted pine nuts δ walnut oil dressing

Bread basket

Bread roll selection δ grissini



FESTIVE LIVE STATION & CARVING

Scottish salmon dartois

With fresh dill beurre blanc

Prestige whole roast turkey carving

With traditional condiments, giblet δ jus

Roasted prime rib

With green peppercorn sauce, yorkshire pudding

Pansotti ricotta δ spinach

With truffle cream

MAIN COURSE

Herbs crust rack of lamb

With beetroot infuse lamb jus

Roast duck magret

With caramelized apple δ cider cream

Line caught sea bass

Baby spinach, roast grapes tomato with white wine cream foam

Roast guinea fowl forestiere

With braised leek δ jus

Braised spiced red cabbage

Herbs gnocchi

Wild mushroom ragout, chestnut

Sweet potato casserole

Herb roasted potatoes

Cranberry sauce



DELIGHTFUL FESTIVE DESSERTS

Mince pie

Stollen

White chocolate mousse, raspberry centre

Milk chocolate δ passionfruit yule log

Orange chocolate cake

Cinnamon sable, apple mousse

Macarons

Saffron crème brûlée

Chocolate trio cake

Almond frangipane δ morello cherry tart Hazelnut pana cotta shooter Vanilla δ gingerbread mousse X-mas pudding δ white chocolate orange cream Raspberry almond ivory chocolate yule log

Mango raspberry cheese yule log
Red velvet yule log

Santa chocolate fondue with condiments

Crepes suzette