



# Christmas Menu

## GROUP PLATED LUNCH MENU

### *Appetizer*

#### SMOKED SALMON (gf)

*potato rosti, avocado sour cream, red onion, capers*

or

#### SHRIMPS COCKTAIL (gf/df)

*romaine lettuce, cocktail sauce*

or

#### CRAB SALAD (gf/df)

*avocado, corn, cilantro, orange*

or

#### FISH CAKE (df)

*peas velouté, escabeche onion, sauce vierge*

or

#### WINTER CAESAR SALAD

*romaine lettuce, kale, shaved brussels sprouts, parmesan, homemade dressing, croutons*

or

#### ARTISAN SALAD (gf)

*mix leaves, caramelized red onion, orange segments, dry cranberry, feta cheese,  
mulled wine dressing*

or

#### SPINACH SALAD (gf)

*baby spinach, celery, green apple, Stilton cheese, pomegranate, balsamic dressing*

or

#### BEETROOT SALAD (df/gf/n)

*roasted beetroot, baby arugula, pickled mushrooms, Port wine reduction, pecan nuts*

or

#### CREAM of PUMPKIN (gf/df)

*coconut cream, pepita*

or

#### CREAMY LOBSTER BISQUE

*brandy, roasted garlic, double cream, grilled sourdough*

or

#### BERMUDA FISH CHOWDER (df/gf)

*rum and sherry pepper*

or

#### CORN SOUP (gf)

*creamy corn, crumbled cotija cheese, cilantro, chili oil*



## **Main Course**

### **TURKEY & HAM**

*homemade cured turkey breast, pineapple-mustard glazed ham,  
roasted root vegetables, parsley mash potato  
cranberry sauce, stuffing, cassava pie, turkey gravy*

*or*

### **PAN SEARED WAHOO**

*vegetables caponata, Bloody Mary sauce, potato churros*

*or*

### **GRILLED ORGANIC SALMON**

*broccolini, potato rosti, lemon butter sauce*

*or*

### **OCEAN HARVEST**

*Bermuda fish, parsley and garlic Idaho smash potato, artichokes, asparagus, capers*

*or*

### **HALF BAKED SPINY LOBSTER (30\$ surcharge)**

*crab stuffing, broccolini, paprika butter*

*or*

### **BRAISED BEEF SHORT RIBS**

*cocoa-coffee rub, cauliflower mash, kale, pan jus*

*or*

### **LAMB BALLOTINE**

*lamb shoulder, parsnip puree, carrot salad, cumin, pan jus*

*or*

### **CHICKEN PICCATA**

*organic chicken breast, green beans and spinach, capers  
roasted fingerling potato, Chardonnay wine sauce*

*or*

### **PLANT BASED RAVIOLI (vg/gf)**

*butternut squash cream, arugula leaves, Kalamata olives*

*or*

### **SAFFRON RISOTTO (gf)**

*vegetables jus, mushroom, green peas, tendril*

*or*

### **RICOTTA AND SPINACH PANZEROTTI**

*butter and sage sautéed ravioli, white veal Bolognese sauce, pecorino Romano*



## *Dessert*

**MOLTEN CHOCOLATE CAKE**  
*vanilla ice cream, marinated berries*

*or*

**GRANDMA'S CAKE**  
*pine nuts, shortbread crust, lemon custard*

*or*

**PUMPKIN CHEESECAKE (gf)**  
*salted caramel pecan*

*or*

**APPLE TARTLET (df)**  
*cinnamon Italian meringue*

*or*

**DARK CHOCOLATE LOG**  
*mascarpone mousse*

*or*

**RED VELVET LOG**  
*citrus cream cheese frosting, pomegranate*

*or*

**EGG NOG PANNA COTTA**  
*cranberry sauce, amoretti cookies*

*or*

**RUM & RAISIN FLAN (gf)**  
*dark chocolate soil*

*or*

**PAVLOVA**  
*meringue, almond cheesecake, pomegranate*

*or*

**MULLED WINTER FRUIT (gf)**  
*homemade cinnamon ice cream*

*or*

**CHEESE**  
*drunken goat, Manchego, Stilton, grapes,  
spiced infused honey, sourdough bread crisps, candied walnuts*

.....

### **COFFEE OR TEA**

*freshly brewed, regular or decaf coffee and selection of fine organic teas*

.....

**\$80** per person  
minimum of 12 guests

Design your own menu by selecting 3 choices from:

**Appetizer Course | Main Course | Dessert Course**

For more than 3 choices per course there will be an additional charge of **\$8.50** per person, per course

Prices are subject to 20% service charge

GF - gluten free or can be served gluten free on request

N - contains nuts | V - vegetarian | VG - vegan