



Christmas Menu

GROUP PLATED DINNER MENU

Appetizer

SHRIMPS COCKTAIL (gf/df)

romaine lettuce, lemon wedge, cocktail sauce

or

FISH CAKE (df)

peas velouté, escabeche onion, sauce vierge

or

SMOKED SALMON (gf)

potato latkes, avocado cream, red onion, capers

or

CREAMY LOBSTER BISQUE

Maine lobster soup, brandy, roasted garlic, double cream, grilled sourdough

or

ROAST BEEF (df/gf)

oven roasted sliced striploin, sautéed truffle mushroom, arugula leaves

or

VEAL TONNATO (gf/df)

roasted veal loin, preserved tuna sauce, capers

or

WINTER CAESAR

Romaine lettuce, kale, shaved Brussels sprouts, parmesan

homemade dressing, croutons

or

CRAB SALAD (gf/df)

avocado, corn, cilantro, orange

or

ARTISAN SALAD (gf)

mix leaves, caramelized red onion, orange segments, dry cranberry, feta cheese,

mulled wine dressing

or

BEETROOT SALAD (df/gf/n)

roasted beetroot, baby arugula, pickled mushrooms, Port wine reduction, pecan nut

or

CREAM of PUMPKIN (gf/df)

coconut cream, pepitas



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

GRILLED ORGANIC SALMON (gf)

broccolini, potato rosti, lemon butter sauce

or

OCEAN HARVEST PAPILOTE (gf/df)

Bermuda fish, parsley and garlic Idaho mash potatoes, artichokes, asparagus, capers

or

ACQUAPAZZA STYLE BRANZINO

Idaho potatoes, cherry tomatoes, olives, pine nuts, basil

or

JUMBO PRAWN (gf)

flambe with cognac, arugula salad, grilled vegetables

or

RIBEYE STEAK (gf/df)

10 oz homemade cured Chairman Reserve rib eye, arugula, cherry tomatoes and parmesan

or

BRAISED BEEF SHORT RIBS (gf)

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

or

LAMB BALLOTINE (gf)

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

or

CHICKEN PICCATA (gf)

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

or

SAFFRON RISOTTO (gf)

vegetables jus, green peas, tendrils

or

RICOTTA AND SPINACH PANZEROTTI

butter and sage sauteed ravioli, white veal Bolognese sauce, pecorino Romano

or

HOMEMADE GNOCCHI

creamy truffle and mushrooms sauce, parmesan



Dessert

MOLTEN CHOCOLATE CAKE

vanilla ice cream, zabaglione cream

or

PINA COLADA TRIFLE (gf/df)

marinated pineapple, coconut Chantilly, black seal rum, sponge cake mulled wine sauce

or

GRANDMA'S CAKE

pine nuts, shortbread crust, lemon custard

or

RED VELVET LOG

citrus cream cheese frosting, pomegranate

or

TRADITIONAL TIRAMISU

mascarpone cheese, coffee, Savoiardi cookies, cocoa powder, berries salad

or

KEY LIME PIE (df)

lime custard, cranberry, torched meringue

or

MULLED WINTER FRUIT (gf/df)

homemade cinnamon ice cream

or

CHEESE

*Drunken Goat, Manchego, Stilton, grapes,
spiced infused honey, sourdough bread crisps, candied walnuts*

ADDITIONAL DISHES WITH SURCHARGE

SPINY LOBSTER \$25 (GF)

half local lobster Thermidor style, fries, sautéed winter greens

LAMB CHOP \$15 (GF)

New Zealand grilled lamb, smash butternut squash, Brussel sprouts, garlic dressing

BEEF TENDERLOIN \$15 (GF)

8oz Chairman Reserve, sautéed spinach & oyster mushrooms, roasted sunchoke, truffle sauce

COFFEE OR TEA

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

\$110 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