



# Menu 1

## Smoked Salmon

rolled with horseradish trout mousse, baby lettuce, creamy dill dressing  
& foccacia wafer

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## Leek and Potatoes Soup

with smoked bacon

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## Asparagus & Orange Salad

topped with feta cheese in honey-walnut dressing

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## Roast Turkey and Chestnut Stuffing

served au jus with maple glazed ham and cassava pie

Or

## Grilled Half Spiny Lobster

with spinach stuffing and lemon butter sauce

Or

## Pan Roasted Tenderloin of Beef

served with Béarnaise sauce

## Chef's gourmet vegetables and potatoes

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## Chocolate Fondant

with raspberry sorbet

Or

## Vanilla Soufflé

with strawberry sauce

Coffee or Tea

**\$69.50/person**  
(+17% gratuity)



# Menu 2

## **Seared Scallops wrapped with Bacon**

served with saffron sauce, baby leaves

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## **Mixed Baby Greens and Grapefruit**

tossed in a beetroot vinaigrette

Or

## **Wild Mushroom Soup**

trickled with truffle oil

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## **Roast Turkey and Chestnut Stuffing**

served au jus with maple glazed ham and cassava pie

Or

## **Pan fried Rockfish**

set over leek fondue, topped with in balsamic caramelized onions

Or

## **Grilled Sirloin Steak**

laced with apricot purée, barolo sauce

## **Chef's gourmet vegetables and potatoes**

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## **Warmed Christmas pudding**

served with wild berry compote and vanilla sauce

Or

## **Chocolate and Cherry Trifle**

almond tuille

Coffee or Tea

# **\$64.50/person**

(+17% gratuity)



# Menu 3

## **Yellowfin Tuna**

served on arugula salad with parmesan shavings

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## **Vegetable Empanada**

in puff pastry, mild curry foam

Or

## **Roasted Pumpkin Soup**

garnished with salted-sesame stick

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## **Roasted Turkey and Chestnut Stuffing**

served au jus with maple glazed ham and cassava pie

Or

## **Pan-fried Wahoo**

with braised leeks and bacon in Pinot noir

Or

## **Charbroiled Rib Eye Steak**

topped with maitre'd butter

**Chef's gourmet vegetables and potatoes**

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## **Coconut Rum Pudding**

with strawberry and mango flambé

Or

## **White Chocolate Profiteroles**

filled with dark cherries compote, amaretto sauce

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**Coffee or Tea**

**\$59.50/person**

(+17% gratuity)



# Menu 4

**Smoked Duck Breast and Apple Confit**  
with ratatouille, baby spinach and port wine glaze

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**French Onion Soup**

Garnished with cheese puff pastry

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**Roast Turkey and Chestnut Stuffing**

served au jus with maple glazed ham and cassava pie

Or

**Poached Salmon Fillet**

infused in an aromatic broth served with horseradish-mustard sauce

Or

**Char-grilled Free Range Chicken Breast**

marinated in port wine, rosemary and garlic

**Chef's gourmet vegetables and potatoes**

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**Apple Strudel**

served with rum & raisin ice cream

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**Coffee or Tea**

**\$55.75/person**

(+17% gratuity)