

Christmas Eve Gala Dinner 2017

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Kir Imperial

Appetizer - Prawn mousse on garlic toasted bruchetta

*Ngala smoked duck breast on rösti with a with a
papaya & ginger salsa*

*Consommé of sole fish sprinkled with pure sesame oil-
parmesan & thyme profiterole*

*Fresh Coconut water granite infused with peach &
topped with toasted coconut*

*Honey roasted Gammon with roasted root vegetables
and a sherry & blackcurrant jus*

or

*Pan seared Captain fish on a wild mushroom beignet
with scalloped potatoes & a passion fruit froth*

Or

*Grilled duo of Lamb rack & Beef fillet with Fondant
potatoes & a sharp whole grain mustard & butter*

liaison

*Parfait of Christmas spices on an orange & Grand
marnier sabayon with a spiced tuille biscuit*

Coffee or selection of Teas

Mince pies, handmade chocolates & shortbread

