

Christmas Eve Gala Dinner 2018

@



Grapefruit mimosa

**

Appetizer-Prawn mousse on garlic toasted bruchetta

**

Ngala smoked duck breast on rôsti with a papaya & ginger salsa

**

Consommé of Leek & tomato sprinkled with pure sesame oil-thyme profiterole

**

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

**

Grilled duo of lamb loin & beef fillet with fondant potatoes & a sharp whole grain mustard & butter liaison

or

Pan seared black salmon on roasted plantain with scalloped potatoes & a passion fruit froth

or

Roasted loin of pork with roasted root vegetables and a blackcurrant jus

**

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

**

*Coffee or selection of Teas
with mince pies, handmade chocolates & shortbread*

D3695

Payment in advance required to secure reservation

10% discount if payment received by Tuesday 18th December 2018

Tel: Jonathan on 7158868 or 4497429

Price includes VAT at 15%

Corkage D700 per bottle

