



CHRISTMAS EVE MENU

AMUSE BOUCHE

SMOKED SALMON TARTARE

Smoked salmon tartare with dill and capers, served on crisp rye toast

STARTER

SMOKED DUCK BREAST

Sliced smoked duck breast with a pear, walnut, and rocket salad, finished with a cranberry vinaigrette

OR

SEARED SCALLOPS

Seared scallops with pea purée, crispy pancetta, and a lemon and chive beurre blanc

MAIN COURSE

SLOW-ROASTED BEEF TENDERLOIN

Beef tenderloin with a red wine reduction, served with truffle mashed potatoes and honey-glazed baby carrots

OR

PAN-SEARED SEABASS

Seabass with a creamy white wine sauce, served with roasted asparagus and wild mushroom risotto

DESSERT BUFFET

MINI RED VELVET

Mini red velvet cakes topped with a swirl of rich, tangy cream cheese frosting

MINI BAKED BLUEBERRY CHEESECAKE

Mini baked cheesecakes topped with fresh blueberries

TIRAMISU

Individual mini tiramisus layered with coffee-soaked sponge and velvety mascarpone cream

MINI CRÈME BRÛLÉE

Silky vanilla-flavoured crème brûlée with a perfectly caramelised top

CHRISTMAS LOG

Classic vanilla and chocolate Christmas log, beautifully decorated for the season

