

CHRISTMAS DINNER



AMUSE BOUCHE

Chefs creation

1ST COURSE

Sunchoke & winter mushroom soup, pierre
robert & goats cheese croquette

or

Radicchio & watercress salad, mulled wine
poached pears, shaved maréchal, candied
ginger, toasted hazelnuts, spiced pear
vinaigrette

2ND COURSE

Roasted free range turkey, hennessey , red
currant & orange stuffing, silky mash,
roasted root vegetables

or

Suckling pig, apricot & chestnut stuffed leg,
sautéed spinach, calvados jus

or

Butter roasted parsley & lemon crusted
sable fish, truffle farro & black kale

DESSERT

Bittersweet chocolate praline tart, mandarin
ice cream



DINNER (3 COURSES) 80

CHILDREN 12 & UNDER (3 COURSES) 40

PAIRED WITH WINE FOR AN ADDITIONAL 40



Executive Chef Don Letendre
Chef de Cuisine Keiran Flaherty

