



2018 CHRISTMAS DINNER

EXECUTIVE CHEF · MARC LYONS

'Using the finest local and regional ingredients'

FIRST COURSE

Hand Cut Kale Mix

Poached Apple, Smoked Almond, Honey Mead Vinaigrette
(Vegetarian)

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Roasted Squash Soup

Molasses Drizzle, Triple Crunch Mustard Crème
(Vegetarian)

SECOND COURSE

Forest Mushroom Risotto

Baby Rocket, Blyth Gouda, White Truffle Essence

THIRD COURSE

Spiced Apple Cider

FOURTH COURSE

AAA Beef Striploin

Buttermilk Whipped Potatoes, Café au Lait Jus

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Herb Roasted Turkey Roulade

Herb Stuffing, Glazed Root Vegetables, Buttermilk Mash, Roasted Chicken Gravy

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Atlantic Salmon

Forked Mini Potatoes, Wilted Winter Greens, Citrus Buerre Blanc

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Surf add ons

Half Butter Poached Lobster \$9

Grilled Prawns \$12

Iron Seared u10 Scallops \$14

FIFTH COURSE

Sweet Salty Chocolate Cashew Tart Sweet Cream and Cashew Praline

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White Chocolate Cranberry Crème Brulee Sweet Cream, Grand Marnier Macaroon

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Black Forest Pavlova Cherry Compote, Ganash, Black Cherry Ice Cream

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Caramelized Pear Walnut Cake Cardamom Ice Cream, Spiced Poached Pear

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Bittersweet Double Chocolate Cake with Sweet Cherry Ice Cream

Coffee, Decaffeinated Coffee and Tea

\$79.00 per person, plus taxes and gratuities

Available December 24 and 25th from 5.00 pm to 9.00 pm in the Tiara Restaurant.