



130 PER PERSON

99 FOR 3 COURSES EARLY OR LATE LUNCH ❄️

APPETIZERS

ENTRÉE ❄️

HOT & COLD TASTING PLATTER (V available)

MAINS ❄️

MAGRET DE CANARD

Duck breast, sweet & sour sauce, carrot mash, peas, bacon and Pommes Dauphines (puff potato)

FILET DE SAUMON

Pan fried Salmon fillet served on creamy pumpkin velouté, roasted almonds, dried cranberry & white truffle oil

FILET MIGNON

Black Angus eye fillet served with creamy mash potato, cèpes and truffle mushroom sauce

FLAN PROVENÇAL (V)

Ratatouille flan, swiss gruyere, capsicum coulis

SURPRISE PRE-DESSERT

DESSERTS ❄️

TRADITIONAL CHRISTMAS LOG

*Black Forest log with kirsch cherries

Or

*Basil, Lime & Strawberry log

NOUGAT GLACÉ

Caramelised nuts and meringue ice cream served with a red fruit coulis

TARTE AU CITRON MERINGUÉE

Tangy lemon shortbread crust tart topped with Italian meringue

CHOCOLATE TRUFFLE



Please let us know of any dietary requirements or allergies