



## APPETIZERS

### ENTRÉE

Smoked Salmon Blinis with chives cream or  
Small Charcuterie Plate or  
Tomato Gazpacho served with lemon chantilly and basil

### MAINS

#### MAGRET DE CANARD

Grilled Duck breast, 'Pain D'epices' ginger sauce, sweet potato mash and grilled fennel.

#### FILET DE BARRAMUNDI

Pan fried Barramundi fillet served with seasonal vegetables in a sauce Vierge.

#### FILET MIGNON

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

#### TARTE CHEVRE (V)

Goat cheese Tart served with zucchini, caramelised onion and rocket salad

## SURPRISE PRE-DESSERT

### DESSERTS

#### TRADITIONAL CHRISTMAS LOG

Chocolate and pistachio Christmas log.

#### CRUMBLE AUX POMMES

Apple Crumble with vanilla ice cream

#### DUO SORBET

Lemon and mixed berries sorbet with raspberry coulis.

#### CRÈME BRÛLÉE À LA VANILLE

Vanilla beans crème brûlée

Please let us know of any dietary requirements or allergies



Joyeux Noël



*Joyeux Noël*

