



## CHRISTMAS EVE SET DINNER

Amuse Bouche  
"With compliments of the chef"

### **Appetizer "To begin..."**

Parcel of Smoked Salmon  
With Basil Mascarpone & Espuma of Bell Pepper

### **Main Course "Harmony..."**

Oven Roasted Baby Turkey, Chorizo & Chestnut Stuffing  
With Giblet Gravy, Sauté Brussels Sprout & Parsnip  
Or  
Pan Seared Black Cod & Crisp Prawn  
Glazed Beetroot, Green Asparagus & Saffron Froth

### **Dessert "Lasting Impressions..."**

Christmas Carmellie  
Miniature Christmas Pudding, Crème Chiboust &  
Chocolate Indulgence

Coffee, Tea & Christmas Delights