

Christmas Eve Menu

STARTER

First Light Wagyu Beef Tartare

Crispy Agria Skin, River Road Truffled Potato Foam, Pickled Radish, Lea&Perrins, Quail Yolk

Grilled New Zealand Scallops and Scampi

Creamed Savoy Cabbage, Smoked Snapper Vichyssoise, Granny Smith Apple, Iberico Ham

Over the Moon Goat's Curd and Asparagus Tortellini

Marinated Tomatoes, Baby Fennel Beignet, Asparagus and Parmesan Veloute, Pine Nuts, Basil

MAIN

Pan Fried Market Fish From Bluff

Chorizo Stuffed Baby Squid, Golden Baby Potatoes, Peppernata, Salsa Verde

Roasted Cardrona Lamb Loin

Slow Cooked Shoulder, French Peas, Lamb Bacon, Crispy Sweetbread, Crushed Inka Gold Potatoes, Herb Labnah

Grilled 180gm Angus Eye Fillet

Mini Yorkshire Pud, Glazed Beef Cheek, Caramelized Onion, Charred Summer Vegetables, Horseradish, Madeira Jus

DESSERT

Christmas Blonde Forest

Dulcey Chocolate Mousse, Griottines Cherry Centre, Dacquoise, Cherry Gel, Pillnut Nougatine, Hazelnut, Earl Grey & Rose Ice Cream

Cromwell Stone Fruit Tart

Sable Breton, Crème Patissiere, Caramelized Walnut, Lemon Meringue, Apricot Gel, Calamansi & Vietnamese Mint Sorbet

Brie de Meaux

Walnuts, Fig Compote, Honeycomb, Falwasser Wafer

TO FINISH: CHRISTMAS MINCED TART