



CHRISTMAS DAY LUNCH

Traditional 3 Course Festive Menu BBD \$375

STARTERS

Traditional Ham Bone and Split Pea Soup - Bacon, Croutons, Carrots and Peas

Chilled Shrimp and Crab Salad - Vine Tomatoes, Cucumber, Romaine and Marie Rose Sauce

Curried Chicken Terrine - Grape and Mango Chutney, Black Onion Toasted Brioche

Buffalo Mozzarella and Compressed Watermelon Salad - Italian Tomatoes, Local Arugula, Pickled Radish and a light Tomato and Basil Consommé

Smoked Salmon Crispy Happy Egg - Citrus Buerre Blanc, Pickled Cucumber and Caviar

MAINS

Christmas Day Platter - Roast Turkey, Glazed Ham, Stuffing, Jug Jug, Rice and Peas Cauliflower Cheese and Creole Gravy

Blackened Beef Tenderloin – Roasted & Carved - Roasted Onion Stuffed with Short Rib, Garlic Mash, Grilled Asparagus, Celeriac Puree and a Sauce Diane

Whole Lobster Thermidor - Apple, Fennel and Cabbage Slaw, Chunky Triple Cooked Chips

Roasted Duck Breast - Confit Leg "Festival", Sweet Potato Pommes Anna, Beetroot Ketchup, Cavolo Nero and Port Jus Sorrel and Spice

Truffled Potato, Mushroom and Spinach Pithivier - Celeriac Puree, Shredded Sprouts and Chestnuts, Caramelized Onion Gravy

DESSERTS

Dark Chocolate Fondant - Raspberry Sorbet, Mixed Berries, Whiskey and Honey Crème Anglaise

Coconut-Cranberry Bread and Butter Pudding - Maple Clotted Cream Ice Cream, Malibu Sauce

Jack Daniel Crème Brulee - Mixed Berry Compote, Spice Shortbread Biscuit

Baileys Cheesecake - Espresso Ice Cream, Brandy Crème Anglaise, Dark Chocolate Tuile

"Assiette" of Farmhouse Cheeses - Chutney, Celery, Grapes, Rum & Raisin Malt Loaf, Cranberry and Walnut Crisps

Prices are quoted in Barbados Dollars, inclusive of 2.5% Levy Tax, 10% VAT and subject to 12.5% Service Charge.