

CHRISTMAS MENU 2011

Entree

Individual heirloom tart with whipped goat cheese & aged balsamic

Tea smoked salmon with apple & celeriac remoulade

Scallop tortellini with zucchini, cherry tomatoes, parsley & vermouth

Grilled quail wrapped in prosciutto with a salad of witlof, grapes & goat cheese

Mains

Pan fried semolina gnocchi with chilli, garlic, tomato and basil

Pan fried snapper with eggplant & red pepper compote

Ballotine of chicken, baby leeks, peas & chicken & tarragon sauce

Eye fillet of beef on truffled potato salad with candied prosciutto & port jus

Dessert

Gingerbread pudding with poached pears & caramel sauce

Chocolate roulade with macerated cherries & creme fraiche

Individual pavlova with passionfruit curd & fresh mango

Mascarpone tart with white chocolate & strawberries