

Christmas Day Menu 2020

To Start:

Vichyssoise cream with scallop & avocado salad



Entree

Sittella festive tasting plate

Crisp fried coconut & sweet chilli prawns

Smoked Salmon on crab, shrimp & kale mayonnaise

Chicken & Macadamia nut Terrine with mustard fruits

Rabbit & brown mushroom tart with caramelized red onion

Slow cooked Pork Belly with plum glaze, seared Scallops & pineapple relish

Jamon Serrano compressed melon & mint salad

Mains

Red emperor

local asparagus, dill & garden pea risotto, smoked salmon champagne caviar cream

Traditional Roasted Turkey

Butter roasted breast, leg & ham terrine, chestnut & cranberry stuffing

chipolata, duck fat roasted potatoes, turkey gravy

Black Angus Beef

Tenderloin, pan roasted, bacon lardons, mushroom, roasted shallot, red wine & thyme glaze.

Desserts

Traditional homemade Christmas pudding

Brandy sauce, cherry & Brazil nut biscotti

Pavlova

Soft meringue, lashings of thickened cream, tropical fruits & fruit coulis

Strawberry Basket

Brandy snap, Cointreau ice-cream, crushed passion fruit, nougat crumb

Tea, peculated coffee, fruit mince pies

Christmas Vegetarian



To Start:

Vichyssoise cream with snipped chives & avocado

Entree

Vegetarian tasting plate

Kashmiri stuffed eggplant, Mustard and yoghurt chutney, Compressed melon, papaya & mint salad, Vegetable khichdi, spice roasted cauliflower, Heirloom carrots, coriander, chickpea, chermoula, Roasted Swan Valley asparagus, cured egg yolk, buttermilk ricotta
Poached pear, blue cheese mousse raspberry dressing

Main

Brazil & chestnut roast

Brik pastry, potato gnocchi, wild mushroom, spinach chipolata, cranberry & sage crust

Desserts

Traditional homemade Christmas pudding

Brandy sauce, cherry & nut biscotti

Pavlova

Soft meringue, lashings of thickened cream, tropical fruits & fruit coulis

Strawberry Basket

Brandy snap, Cointreau ice-cream, crushed passion fruit, nougat crumb

Tea, peculated coffee, fruit mince pies