

Christmas Day Menu 2018



To start:

Watermelon gazpacho, fetta crema

Entree

Sittella festive tasting plate

Virgin Mary oysters
Crisp coconut prawns
Chicken & Macadamia nut Terrine with pear & saffron chutney
Smoked Salmon on crab, shrimp & kale cake
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, cranberry glaze

Black Angus Beef “EN CROUTE”

Tenderloin wrapped with mushroom, bacon, & puff pastry, duck fat roasted potatoes & stuffed tomato

Desserts

Traditional homemade Christmas pudding

Brandy sauce, cherry & Brazil nut biscotti

Chocolate Trifle

White & dark chocolate mousse layers of chocolate crumb, black cherries, kirsch

Strawberry Basket

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

Tea, peculated coffee, fruit mince pies

Christmas Vegetarian



Strawberry gazpacho, fetta crema

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

Brazil & chestnut roast

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

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