

HOLIDAY SET MENU

SET MENU 1

Set Menu 1 A

Shrimp, mussel and noodle salad, Asian dressing

Confit pork belly, pommes fondant, balsamic lentil, thyme jus

Almond chocolate cake

Set Menu 1 B

Beetroot, haricot vert, blue cheese and balsamic - mustard dressing salad

Poached hammour fish fillet, fennel and tomato broth, zucchini

Cold berries soup, vanilla thyme ice cream

Set Menu 1 C

Squid salad, haricot vert, crispy vegetables, tomato coulis

Green peas cream soup, poached egg crispy prosciutto

Stuffed chicken breast with spinach mousse, honey glazed carrots, garlic mashed potatoes, brown shallot reduction

Amaretto chocolate mousse

* All set menus are served with freshly brewed coffee, teas or herbal infusions

HOLIDAY SET MENU

SET MENU 2

New England clam chowder, leeks and potatoes

Warm eggplant Napoleon, prosciutto and mozzarella

Pan roasted sous vide New York striploin, baby carrots, button mushroom potato and rosemary jus

Coffee panna cotta, sambuca cream

SET MENU 3

Octopus carpaccio, fried zucchini chips

Buffalo mozzarella caprese, basil, extra virgin olive oil, balsamic reduction

French onion soup

Surf and turf of beef tenderloin and salmon, asparagus pudding, potato pearl brown sauce and lemon butter sauce

Amaretto and chocolate mousse, Nutella

Italian meringue, green tea and Chantilly cream

SET MENU 4

Shrimp and orange salad, citronette, micro arugula

Roasted bone marrow in salsa verde

Ginger pumpkin soup, chorizo oil

Homemade truffle potato gnocchi, mushroom and Parmesan cheese

Pan roasted beef tenderloin Parmesan sabayon, asparagus, potato cake

Pistachio parfait, mini donut, Chantilly cream

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BUFFET MENU

Merry & Bright Menu

Salad

Octopus and potato salad, tomato
lemon and extra virgin olive oil

Beetroot feta cheese salad

Soup and bread

Chicken tortilla soup

Assorted bread rolls and butter

Mains

Beef stuffed cannelloni, pomodoro
bechamel sauce, Parmesan cheese

Chicken fillet, creamy mustard gravy

Pan roasted fish fillet
white wine velouté, pesto sauce

Ratatouille

Jasmine rice

Carving

Honey glazed roasted ham
mustard, gravy, red wine sauce

Dessert

Sliced seasonal fruits

Crème caramel

Tiramisu

Mini chocolate moist cake

Holly Jolly Menu

Salad

Caesar salad garlic bread
croutons, shaved
Parmesan cheese

Caprese salad with tomato
mozzarella, roasted peppers

Soup and bread

Mushroom cream soup
thyme mascarpone

Assorted bread rolls and butter

Mains

Baked chicken, peppers
capers, lemon, shallots

Honey roasted pork loin
raisin, Soave sauce

Herb crusted black cod
in shrimp velouté

Eggplant funghetto with
garlic, mint, parsley

Mashed potatoes

Jasmine rice

Carving

Roasted turkey, stuffing
gravy, cranberry sauce

Dessert

Sliced seasonal fruits

Bread and butter pudding

Red velvet, cream cheese

Mango panna cotta

Bright & Sparkly Menu

Salad

Pomelo salad with Asian dressing

Peasant Greek salad

Soup and bread

Caribbean chicken soup

Assorted bread rolls and butter

Mains

Grilled marinated hanging tender
steak, sweet balsamic sauce

Spaghetti all'Amatriciana
bacon, tomato sauce
shaved Parmesan cheese

Baked snapper, olives
capers, anchovies, olive oil

Potato Lyonnaise

Garlic bokchoy, olive oil

Jasmine rice

Carving

Beef Wellington
Périgourdine sauce

Dessert

Sliced seasonal fruits

Crème brûlée

Sans rival

Chocolate praline cake

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