



**CHRISTMAS EVE | 4 COURSE MENU \$139PP**

DEVILLED EGG <sup>GF NF</sup>

Smoked Salmon | Salmon Roe | Carrots | Celery | Radish  
| Mayonnaise | Lemon

OR

GOLDEN POTATO <sup>V NF</sup>

Potato | Chickpeas | Turmeric | Vegan Mayo | Lemon |  
Smoked Carrot



CRAB & CITRUS VEGETABLE RAVIOLI <sup>NF</sup>

Snow Crab | Daikon | Green Apples | Avocado |  
Citrus | Vanilla

OR

CAULIFLOWER & BLACK TRUFFLE  
VELOUTE <sup>GFP NF</sup>

Toasted Brioche Crumb | Aged Parmesan Oil



INTERMEZZO

Seasonal Sherbet <sup>V</sup>



TURKEY ROULADE <sup>GFP NF</sup>

Foie Gras | Perigourdine Sauce | Truffle | Mashed  
Potatoes | Herbs | Cranberry | Bread Stuffing

OR

10 OZ AAA STRIPLOIN <sup>GF NF DFP</sup>

Compressed Potato | Seasonal Vegetables |  
Caramelized Onions | Sucrine | Tomatoes | Preserved  
Lemon

OR

SABLE FISH <sup>GF NF</sup>

Ratatouille | Creamy Fish Sauce | Fennel Salad |  
Citrus | Dill | Tapioca

OR

VEGAN OSSOBUCCO <sup>V GF</sup>

Marinated & Slow Cooked Squash | Vegan Polenta |  
Mushroom Duxelles | Almond Milk & Maple Foam |  
Pomegranate



CHRISTMAS YULE LOG <sup>NF</sup>

White Chocolate | Vanilla | Sponge Cake | Berries

V - Vegan / VEG - Vegetarian / GF - Gluten Free / NF - Nut Free / DF - Dairy Free  
Please advise your server of any dietary concerns as not all ingredients may be included  
in the menu descriptions.

All of our menu items are regionally sourced, where possible. Our Seafood is caught using  
sustainable methods. Prices are exclusive of taxes and gratuities. An 18% gratuity is added  
to parties of 8 or more.