

Christmas Dinner

December 25, 2020

MENU

APPETIZERS

Parsnip Soup *
FRIED PARSLEY LEAVES



Mushroom Soup
GARLIC CROUTONS



Mixed Salad Greens *
TOASTED PECAN NUTS, RED ONION,
CRUMBLLED BLUE CHEESE, DRIED CRANBERRY



Red Beet Pureed Salmon *
BABY SALAD LEAVES AND
LEMON-HONEY CRÈME FRAICHE



Bermuda Style Passava Pie
CHICKEN ROULADE AND CHOW-CHOW



ENTREES

Roasted Goose *
GARLIC-SAGE SWEET POTATO CAKE,
CHARRED CAULIFLOWER
AND BRUSSELS SPROUTS



Black Rock Fish
LOBSTER CRUST,
SPINACH-CELERIAC
PUREE AND BABY VEGETABLES



Apricot Glazed Roast Ham *
SEASONAL ROOT & GARDEN VEGETABLES,
SEVEN-SPICED ROASTED PUMPKIN



Pumpkin Risotto *
FOREST MUSHROOMS SAUTÉED IN
LEMON AND TRUFFLE OIL DRIZZLING



Roasted Angus Beef Loin *◇
SHALLOT PORT WINE MARMALADE, POTATO GRATIN
AND BACON WRAPPED FRIED FRENCH BEANS



DESSERTS

Warm Chocolate Ginger Bread
VANILLA ICE CREAM,
MANDARIN COMPOTE



White Chocolate & Lemon Soufflé
BOURBON SPIKED
EGGNOG CUSTARD



Caramel Cake
GINGER-BUTTER SAUTÉED
PEAR SEGMENTS



Pumpkin Crème Brûlée *
GINGER-ORANGE
CHANTILLY CREAM

