

CHRISTMAS DAY 2023

DRAFT

Sourdough roll, Pepe Saya butter

AMUSE BOUCHE

Salmon roe & crème fraiche tart

ENTRÉE

Duck liver and Foie Gras parfait, red currant, cherry, fig, toast

Hiramasa kingfish, raw tuna, ponzu dressing, miso mayo, roe

Glazed bug tail, prawn tortellini, shellfish sauce, mint

MAIN COURSE

Fillet of beef, heirloom carrot, parsley cream, truffle jus

King George whiting, asparagus, champagne caviar sauce

Duck breast, cherry, duck sausage, radicchio, oxalis

Served with

Duck fat chat potato, crème fraiche, rosemary

Seasonal leaves, petit herbs, verjus, extra virgin olive oil

DESSERT

Traditional Christmas pudding, brandy crème anglaise, vanilla ice cream

Mango delice, passionfruit, coconut ice cream

Coffee, tea

Fruit mince tart | Gingerbread biscuit