



# CHRISTMAS TASTING MENU



## CHEF'S SELECTION OF CANAPES

Torched salmon, buckwheat blinis, beetroot, sauce gribiche, caviar  
Forest mushroom and truffle arancini  
Chilled rockmelon curry gazpacho, coconut, jalapeno, fried shallots  
Gruyère and sundried tomato choux fritters

## BREAD

Toasted ciabatta, house-made burrata, cherry tomatoes,  
Olea estate frantoio olive oil

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## SEARED SCALLOPS

celeriac remoulade, crispy pork, pickled Granny Smith

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## TURKEY WELLINGTON

apricot stuffing, braised red cabbage, duck fat  
potatoes, cranberry relish

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## CHRISTMAS SWEET PLATTER

A selection of Christmas treats from our in house pastry  
chefs, served high-tea style