



Festive Season Menu



Festive set menu available at 76 per person

Starters

*Chicken, rabbit, foie gras terrine, caper berry, sourdough
Jerusalem artichoke soup, crispy shallots, crème fraiche, black winter truffle
Beetroot cured salmon, pomelo, yuzu dressing, sturion caviar
Fig, squash and blue cheese tart, apple batonnes, celery cress*

Mains

*Braised turkey leg, champ mashed potatoes
(cheddar cheese and spring onion), roasted parsnips, pork crackling
Roasted Skate wing, Dutch mussels, purple cauliflower, asparagus
lemon verbena and horseradish nage
Mushroom and chesnut risotto, truffled infused pesto*

Desserts

*Blood orange Tart, rhubarb sorbet
Dark chocolate and raspberry cheesecake squares
Peach Nougatine with Peach Jelly white ice cream*

*Prices stated are subject to 7% GST and 10% service charge
If you have a food allergy, intolerance or sensitivity, please speak to your server about
ingredients in our dishes before you order your meal.*