

5-course
degustation

CHRISTMAS DEGUSTATION DINNER

by Executive Chef Adrian Walker



Amuse Bouche

Christmas Turkey Terrine

stuffing crumb, dijon, cornichons, mixed herbs and toasted breads

Ora King Salmon Niçoise Salad

baby gem lettuce, confit potato, green beans, cherry tomato, kalamata olive, anchovy and yolk

Roast Berry Sorbet

Grilled Lamb Cutlets

slow roast lamb and feta croquette, summer peas, baby carrot, black garlic and thyme jus

Lemon Meringue Tart

crushed pistachio, cherries and mascarpone