



APPETIZERS

Duo of Duck
soy & sesame roasted breast, stuffed leg
or
Broccoli Soufflé
tomato fondue

POTAGE

Cream of Breadnut
saffron oil
or
Lobster Bisque
lobster oil

INTERMEDIATE

Grilled Octopus Salad
Stir Fried Vegetables

or

Sorbet
Fresh Coconut

ENTRÉES

Mixed Grilled Seafood
beetroot mash, poached vegetables
or
Pan Roasted Strip Loin Steak
stuffed mushrooms, new potatoes
or
Turkey & Ham Plate
honey & clove glazed baked ham,
stuffed crown roast, turkey stuffing, cranberry jelly

OUR LIGHTER OPTION

Flashed Fillet of Mahi-Mahi
pan simmered kale & spinach

OUR VEGETARIAN OPTION

Bell Pepper Quiche
confit garlic



DESSERTS

Traditional Taste of Christmas

christmas pudding, passionfruit cheesecake, farine mousse & sorrel ice cream

or

Ripe Guava Spring Roll

cinnamon ice cream

or

Spice Classic

wild apple mousse, avocado shake

or

Selection of Homemade Ice Cream or Sorbet

or

Tropical Fruit Plate

natural yogurt

or

Cheese and Crackers

HOT BEVERAGES

Cappuccino

or

Espresso

or

Coffee

or

Tea

US\$125.00 Per Person, Plus 10% Service Charge and 15% V.A.T.

HEAD CHEF

Jesson Church