

# CHRISTMAS

## Menu 1

### BABY SPINACH SALAD

Toasted Walnuts, Roasted Butternut Squash, Avocado,  
Apples & Maple Cider Vinaigrette

or

### CAULIFLOWER CHESTNUT SOUP

Glazed Chorizo



### ROAST TURKEY AND CHESTNUT STUFFING

Served au Jus with Honey Cinnamon Glazed Ham & Cassava Pie

or

### PAN SEARED BERMUDA FISH

Lemon Butter Sauce, Slow Roasted Cherry Tomato & Fresh Herbs

served with  
Seasonal Vegetables & Starch Of The Day



### VANILLA SOUFFLÉ

Roasted Chestnut Custard Sauce



Coffee or Tea

\$72.50 per person  
plus 20% service charge

Dessert addition or substitution available upon request



# CHRISTMAS Menu 99

JERK SPICED JUMBO SCAMPI  
Grilled Jumbo Scampi Marinated in Jerk Marinade  
served with Pineapple Jalapeno Guacamole & Roasted Tomato Coulis



GOAT CHEESE & SUNDRIED TOMATO TART  
Sundried Tomatoes, Arugula Salad & Balsamic Vinaigrette

or

ROASTED BUTTERNUT SQUASH SOUP  
Sesame & Pumpkin Seed Parmesan Crackling



ROAST TURKEY AND CHESTNUT STUFFING  
served au Jus with Honey Cinnamon Glazed Ham & Cassava Pie

or

CRANBERRY & PISTACHIO CRUSTED LOCAL FISH  
Apricot & Pickled Lemon Sauce

or

10OZ ANGUS RIBEYE STEAK  
Béarnaise Sauce  
served with Seasonal Vegetables & Starch Of The Day



HONEY PECAN PIE  
Cinnamon Butter Crumble & Egg Nog Ice Cream

or

GINGERBREAD SOUFFLÉ  
Bourbon Crème Anglaise

Coffee or Tea

\$83.50 per person  
plus 20% service charge

Dessert addition or substitution available upon request



# CHRISTMAS Menu 999

PANKO CRUSTED LOBSTER TAIL  
Celeriac Mango Remoulade, Pickled Cucumber, Avocado Mousse



BURRATA SALAD  
Fresh Burrata, Roasted Cherry Tomatoes, Kalamata Olive  
Baby Arugula, Aged Balsamic & Extra Virgin Olive Oil

or

CREAMY CURRIED CARROT BUTTERBEAN SOUP  
Carrot Fritters & Basil Oil



Roast Turkey and Chestnut Stuffing  
served au Jus with Honey Cinnamon Glazed Ham & Cassava Pie

or

SALMON WELLINGTON  
Mushrooms Duxelles, Spinach & Champagne Sauce

or

GRILLED FILET MIGNON  
Smoked Sweet Onion Puree, Pink Peppercorn Sauce  
  
served with Seasonal Vegetables and Starch Of the Day



DARK & STORMY SOUFFLÉ  
Gosling's Black Rum Sauce

or

MOLTEN CHOCOLATE CAKE  
Ginger Pumpkin Ice Cream & Cranberry Compote

Coffee or Tea

\$92.50 per person  
plus 20% gratuity service charge

Dessert addition or substitution available upon request



# CHRISTMAS Buffet Menu

## COLD

Smoked Salmon Platter  
Mixed Salad with Condiments and two choices of Dressing | House or Thousand Island  
Shrimp Cocktail with Spicy Cocktail Sauce  
Grilled Marinated Vegetables  
Bermuda Potato Salad  
Roasted Pumpkin Soup

## HOT

Traditional Roast Turkey with Gravy  
Homemade Cassava Pie and Chestnut Stuffing  
Honey Mustard Glazed Virginia Ham  
Roast Prime Rib of Beef Carving with Yorkshire Pudding  
Blackened Salmon with Blue cheese sauce  
Macaroni and Cheese  
Mixed Vegetables  
Roasted New Potato

## DESSERT

Fresh Fruit Salad  
FW Bread and Butter Pudding with Vanilla Custard  
Yule Log Cake  
Cinnamon Cranberry Oats Dates Square  
Chocolate Mousse

\$73.50 per person  
plus 20% gratuity service charge  
minimum of 25 people

Dessert addition or substitution available upon request

SUSHI PLATTER AVAILABLE UPON REQUEST  
\$25.50 per dozen