

CHRISTMAS

Menu 1

ARUGULA & BUTTERNUT SQUASH SALAD
Toasted Pecan, Cinnamon Spiced Roasted Butternut Squash, Avocado, Pear,
Manchego Walnut Apple Cider Dressing

or

CARROT PARSNIP SOUP
Caramelized Carrots



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

or

CAJUN SPICED BERMUDA FISH
Seared Banana & Lemon Butter Sauce

served with
Seasonal Vegetables & Starch of The Day



CHRISTMAS PUDDING SOUFFLE
with Orange Cream



Coffee or Tea

\$72.50 per person
plus 20% service charge

Dessert addition or substitution available upon request

CHRISTMAS

Menu 99

ISLAND STYLE JUMBO SHRIMP COCKTAIL
Poached Jumbo Scampi, served with Cucumber, Jalapeno, Avocado Salad,
Pina Colada Cocktail Sauce



MUSHROOM & ASPARAGUS TART
Ricotta Cheese, Arugula & Shallots, Balsamic Vinaigrette

or

POTATO & LEEK SOUP
Smoked Salmon Jerky



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

or

LEMON & SPICED ALMOND CRUSTED LOCAL FISH
Roasted Cherry Tomatoes Coulis

or

GRILLED ANGUS RIB EYE STEAK
Creamy Peppercorn Sauce

served with Seasonal Vegetables & Starch of The Day



HONEY PECAN PIE
Cinnamon Butter Crumble & Egg Nog Ice Cream

or

GINGERBREAD SOUFFLE
with Baileys Mascarpone Cream

Coffee or Tea

\$85.50 per person
plus 20% service charge

Dessert addition or substitution available upon request

CHRISTMAS Menu 999

DECONSTRUCTED LOBSTER ROLL

Maine Lobster Tossed In Remoulade, Grilled Brioche, Red Radish served with Avocado Pineapple Salad, Ginger Carrot Purée & Salmon Roe



HERB & PANKO CRUSTED BURRATA

Marinade Varieties of Tomatoes with Basil, Romesco Sauce & Tarragon Oil

or

CREAMY PORCINI SOUP

Steak & Truffle Ravioli



ROAST TURKEY AND CHESTNUT STUFFING

served au Jus with Honey Glazed Ham & Cassava Pie

or

SALMON EN CROUTE

Stuffed with Spinach, Wrapped in Puff Pastry served with Champaign Dill Sauce

or

GRILLED FILET MIGNON

Topped with Sweet Onion Marmalade and served With Barolo Wine Sauce

served with Seasonal Vegetables and Starch of the Day



DARK & STORMY SOUFFLE

with Gosling's Black Rum Sauce

or

CREAM CHEESE MOUSSE

Ginger Snap Crust & Salted Caramel Apple Compote

Coffee or Tea

\$98.50 per person
plus 20% 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
Spiced Crusted Salmon with Citronette Butter Sauce
Macaroni and Cheese
Mixed Vegetables
Roasted New Potatoes

DESSERT

Sliced Fresh Fruit Salad
Peach Cobbler With Custard Sauce
Yule Log Cake
Maple Pecan Pavlova Topped With Berries Compote
Chocolate Mousse

\$75.50 per person
plus 20% service charge
minimum of 25 people

Dessert addition or substitution available upon request

Sushi Platter available upon request \$25.50 per dozen

CHRISTMAS MENU

Dessert Substitutions

Dessert Options Available for Substitution (Plated Menu Only)

Almond Basket with Fresh Berries napped with Grand Marnier
Baked Three Nut (Almond, Pistachio, Hazelnut) & Apricot Strudel
Bread Pudding
Chocolate Fondant with Raspberry Sorbet
Vanilla Crème Brûlée (Pistachio Tuile)
Chocolate Raspberry Gateaux (Buttercream Macaroon)
Pavlova (gf)
Sticky Toffee Pudding with Butterscotch Sauce & Berries



Dessert Options Available for Substitution (Buffet Menu Only)

Apple Strudel
Baklava
Baked Walnuts in Phyllo Pastry with Sugar Syrup
Bread & Butter Pudding
Cheesecake
Chocolate Almond Cake
Key Lime Pie
Lemon Meringue Pie
Lemon Squares
Apple Crumble
Apple Pie