

— CHRISTMAS MENU 2018 —

APERITIF

Glass of prosecco

STARTER

Starters are served to share amongst the group. Vegetarian/vegan guests will be served their own plate.

Aromatic Crispy Duck Spring Roll Yuzu plum sauce

Chili Miso Chicken Skewers Baby leeks, sesame & lime

Crispy Skin Barramundi & Pickled Green Papaya Salad (G)

Coconut, sweet basil, coriander, chili, spring onion & mint

Salt & Pepper Squid (G)

Cucumber, red onion & sweet chilli sauce

Sweet Soy Glazed Tuna Nigiri (G) Kizami wasabi

- For vegetarian guests: Vegetarian Platter (Ve)

Winter Vegetable Skewers (Ve)(G) Pickled Green Papaya Salad (Ve)(G) Red Pepper Soy Glazed Nigiri (Ve)(G) Mushroom & Truffle Spinach Parcel (Ve)

MAIN (please choose one option)

Each guests will be required to pre-order one of the below main course options.

Smoked Chicken & Coconut Green Curry (G)
Baby corn, cherry tomato, courgettes & sweet basil
- Vegan version available (Ve)(G)

Black Angus Sirloin of Beef (G*) Shiitake mushroom, asparagus & caramelized soy

Black Pepper Crusted Salmon Fillet (G) Teriyaki balsamic, spring oinions, lime & pickled burdock

King Abalone Mushroom (V)

Asparagus, parsnip crisps & caramelized soy

— Selection of sides served to share — Grilled Green Courgettes (Ve)(G)
Black sesame tahini & truffle
Steamed Morning Glory(Ve)(G*)
Soy, ginger & garlic
Jasmine Rice (Ve)(G)
Toasted white & black sesame seeds

DESSERT

Dessert Bento Box (V)

Brandy & Ginger Cake, Jasmine Mousse Chocolate Cup & Cranberry Yuzu Jelly Tart served as a dessert trio.

- Dairy free option Blow Torched Pineapple Carpaccio (Ve)(G) Saffron, passion fruit & coconut sorbet

(V)	Suitable for vegetarians
Ve)	Suitable for vegans & vegetarians
G)	Suitable for vegans & vegetarians Gluten free
(G*)	Can be altered for Gluten free