



CHRISTMAS MENU

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FESTIVE PLATE UP MENU
FROM \$69 TWO-COURSE
FROM \$79 THREE-COURSE
.....

Bread & Truffle Butter to Share.

ENTREE

Herb Crusted Beef | Horseradish Cream
Crispy Confit Duck Leg | Cranberry Port Jus
Cured Salmon | Mustard Dill Sauce | Pickle Kohlrabi
Spinach and Ricotta Cannelloni | Creamy Mushroom Sauce

MAIN

Chicken Kiev | Ancient Green Lentils | Asparagus | Marmalade and jus
Honey Glazed Duck Breast | Celeriac Puree | Apple Caramel
Beef Cheek | Mustard Cream | Beef Fat Potatoes | Beef Floss
Salmon | Cider Beurre Blanc | Broccolini | Oyster Mushroom
Lamb Rump | Labneh | Wilted Kale | Chimichurri and Jus
Handmade Gnocchi | Pumpkin Puree | Burnt Butter | Ricotta

DESSERT

Mille-Feuille
Fruit Trifle with Custard and Cream
Apple Crumble | Vanilla Ice Cream

FOR BUFFET ENQUIRIES, PLEASE EMAIL H8822-SB@ACCOR.COM AND
WE'LL BE HAPPY TO PERSONALISE FOR YOU