

CHRISTMAS EVE 4-COURSE LUNCH 24 DECEMBER 2021

Appetiser

(Please select 1)

Chilled pasta, stone crab, caviar, sakura ebi, kombu and truffle vinaigrette

Foie gras terrine, apple gel and brioche toast

Pan-seared Hokkaido scallop, pea purée, parma ham and lemon butter emulsion

Gordon Grill's signature baked escargot with mild curry herb butter

Duo de Soupe

Lobster bisque and artichoke velouté served with gruyere gougère

Main Course (Please select 1)

U.S. beef tenderloin, potato gratin, medley of roots vegetables and red wine sauce Roasted halibut fillet, sautéed spinach with pine nuts and sauce vierge Grilled Duroc pork loin, mashed potato, roasted apple and sage jus

Dessert

(Please select 1)

Mixed berries citrus crumble with hazelnut ice cream

Chocolate gâteau with crunchy orange marmalade, coffee crémeux and panna cotta ice cream

Goodwood blended coffee or selection of fine tea

4-course \$90 per person



CHRISTMAS EVE 5-COURSE DINNER 24 DECEMBER 2021

Amuse-bouche

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Hamachi tartare, shoyu jelly, cucumber and avocado purée

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Duck leg confit, foie gras, warm apple purée, cherry compote and orange sauce

Artichoke velouté with parmesan shavings

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Wagyu beef rossini, potato purée and truffle red wine sauce or

Pan-roasted toothfish, saffron potato, fennel and sea urchin sauce

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Lemon raspberry chiboust with orange nuts semifreddo and winter berries compote

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Goodwood blended coffee or selection of fine teas

Petit four

\$170 PER PERSON