



CHRISTMAS EVE SET MENU

Wine Pairing \$79

Amuse Bouche

Scallop with Sweet Corn, Grana Padano
Cloudy Bay Pelorus, NZ - 100ml

Sofitel Bread

With sea salt butter

- FIRST COURSE -

Beetroot-Orange Salad

With Machego, Walnuts, Rocket, Sherry Vinaigrette
Old Tawny Taylor Port 10Y - 50ml

- SECOND COURSE -

Cured Hamachi

Cucumber, Blood Orange, Kaffir Lime, Salmon Caviar
Cloudy Bay, Sauvignon Blanc, NZ - 100ml

- THIRD COURSE -

Lobster Ravioli

Leek & Porcini Stew, Vegetable Jus, Pea Pure
Marc Bredif Vouvray Classic, Loire, FR - 100ml

- FOURTH COURSE -

Roasted Turkey Ballotine, Duck, Herbs & Dried Fruit

Cranberry & Red Wine Jus, Spiced Squash Pure, Red Cabbage with Port, Roasted Garlic Creamy Mash
Domaine Thompson 'Explorer' Pinot Noir, Central Otago, NZ - 100ml

Palate Cleanser

Citrus Sorbet

- FIFTH & FINAL COURSE -

Mini Strawberry & Chocolate Cremeux Log

Chocolate Cremeux Log filled with fresh Strawberry & Mint filling
Finish with meringue
Chateau Garonnelles Sauternes, FR - 50ml