

# Christmas Eve Menu

## Amuse bouche

Foie Gras Oreo (G)  
Azeitao Cheese, Caviar De Gingembre, Pistachio Oil

## Appetizer

Gratinated King Scallop Florentine (D)  
Classic French Morney Sauce and Gruyere Cheese

## Soup

Roasted Squash Truffle Soup (D G)  
Infused with Festive Spice, Truffle Foam, Pumpkin Gremolata

## Pre - Main

Charcoal Roasted Chilean Sea bass (D)  
Sunchoke Puree Savoy Cabbage parcel, Morel Mushrooms, Kombu Béarnaise

## Sorbet

Mulled Wine Sorbet with Candied Orange

## Main

Oxfile Café De Paris (D G)  
Potato twist, Cape Mushrooms, Fried Brussels sprout, Madeira and foie gras jus

## Traditional Roasted Turkey - Carving Trolley

A Special Christmas Classic Roasted Turkey, With Burnt Apple Sauce, Gravy, Cranberry Sauce,  
Paired With A Variety Of Classic Sides' Dishes Of Green Bean Casserole, Stuffing, Brussels  
Sprouts, And Sweet Potato Soufflé.

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## Dessert

Christmas Magic Ball, Hazelnut Cream, Praline

Café & Mignardise

Coffee, Tea, À Volonté

Signature Olive Oil Chocolate, Macaron, Financier Au Citron Vert