



THE
CONTINENTAL
RESTAURANT & BAR

Christmas Set Menu

Fresh Burrata, Roasted Butternut Squash

Radicchio, Toasted and Pickled Walnut

or

Open Raviolo of Confit Duck

Roasted Celeriac, Sweet Duck Broth, Black Truffle and Madeira

or

Pressed Terrine of Ham Hock and Foie Gras

Cranberry and Port Relish, Toasted Sourdough

or

Gravadlax of Organic Salmon

Smoked Eel Mousse, NOMAD Caviar and Caper Dressing

or

Cauliflower Velouté

Cep and Onion Marmalade, Marcona Almonds and Pedro Ximénez

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Roast Loin of Kinboshi Pork

Chestnut Stuffing, Cranberry Red Cabbage and Roasted Vegetables

or

Baked Chilean Sea Bass

Sea Urchin Crust, Buttered Spinach and Clam Chowder

or

Organic Taiwanese Pumpkin

Hen of the Woods, Cavolo Nero and Périgord Truffle

or

Fillet of Australian Beef

Portobello Mushroom, Roasted Shallot, Beef Fat Hash-brown, Sauce Bordelaise

or

Gilt-Head Bream

Jerusalem Artichoke, Swiss Chard, Smoked Anchovy and Parsley Sauce

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Chilled Coconut Rice Pudding

Taiwanese Mango and Lime Ice Cream

or

Homemade Christmas Pudding

Brown Butter Anglaise, Brandy Cream

or

'Pecan Pie' Crème Caramel

or

Dark Chocolate Custard Tart

Bitter Orange Ice Cream

or

Selection of Artisan Cheeses

Homemade Chutney and Biscuits

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Coffee and Mince Pies