



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

-

**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

-

**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

-

**Coffee and Mince Pies**

858