



## ENTRÉE

**Housemade Mushroom Ravioli**  
white truffle dressing, shaved Grana Padana

**Farmhouse Turkey Terrine**  
pickles, cranberry glaze, Caraway lavosh

**Gremolata Crumbed Calamari**  
anchovy tartare

**Gazpacho Consommé**  
petit confit vegetables, oregano grissini

## MAIN COURSE

**Aged Fillet of Beef**  
sauce Béarnaise, hand cut fries, red wine jus

**Pan Roasted Market Fish**  
vanilla scented cherry tomatoes, grilled asparagus, lobster raviolo

**Roasted Aubergine**  
raz el hanout, quinoa & goats cheese fritters, green goddess sauce

**Smoked Pork Cutlet**  
chestnut & macadamia crumble, roasted apple & calvados syrup

## DESSERT

**Crème Brulée**  
poached seasonal fruit

**Mrs Morgan's Christmas Pudding**  
brandy snap ice cream

**Meringue & Lemon Curd Sandwich**  
toasted coconut ice

**Raspberry Panna Cotta**  
sable base, blackberry mirror, Valrhona chocolate sorbet

**Menu Available from 27 November to 31 December 2017**



CHEF/PARTNER – REX MORGAN