



# NYE GARDEN GALA

## COLD STARTER

### VEGETABLE ANTIPASTI

SEMI DRIED TOMATO MARINATED TAGGIASCHE OLIVES (V)  
GRILLED ASPARAGUS (V)  
BALSAMIC PICKLED ONION (V)  
ROASTED BUTTERNUT SQUASH (V)  
ROASTED BEETROOT & PISTACHIO (V)  
OVEN BAKED CARROTS WITH TARRAGON (V)  
CONFIT TOMATO (V)  
ROASTED EGGPLANT WITH BALSAMIC GLAZE (V)

### SALAD BAR WITH CONDIMENTS

SELECTION OF MINA SEYAH FARM GROWN LETTUCE  
CHERRY TOMATO, CUCUMBER, CARROT, SPROUT BEANS, CAPSICUM, BEETROOT, RADISH, SWEET CORN, KIDNEY BEANS, PARMESAN AND CROUTONS

### SALAD PLATTER

TURKEY ROULADE (D, N)  
PARSNIP, RAINBOW CARROT, ENOKI MUSHROOM AND BRUSSEL SPROUTS  
RAZOR CLAMS AU GRATIN (D, S)  
RATATOUILLE, PARMESAN CHEESE AND CONFIT CHERRY TOMATO  
TUNA & ASPARAGUS (S, E, D)  
KOMBU MARINATED TUNA, SALTED EGG ASPARAGUS SMOKED YOGHURT  
BEEF CECINA (D, E)  
APPLE AND CELERIAC REMOULADE, PEA, ROASTED GARLIC, AND FENNEL  
SALMON & GREENS (S, D, N)  
CURED SALMON & CAVIAR, BROCCOLI, LEMON VERBENA, SEAWEED & PARSLEY PUREE  
PUMPKIN TEXTURES (D, N)  
SMOKED PUMPKIN PUREE, PUMPKIN CRACKER, ROASTED PUMPKIN, SHAVED PUMPKIN PICKLED  
CHESTNUT, KALE AND PEACH (D, N)  
CRISPY KALE, GRILLED PEACH, PARMESAN, CRISPY PEAR AND CHESTNUT MOUSSE

### GRAZING BOARD

SELECTION OF INTERNATIONAL ITALIAN, FRENCH & ENGLISH CHEESE DISPLAY (D)  
SELECTION OF COLD CUTS  
DRY FRUITS AND DRY NUTS (N)  
CHOCOLATE BONBON AND CHOCOLATE SLAB (D, N)  
SELECTION OF TROPICAL FRUITS  
LAVASH AND CRACKERS  
DISPLAY OF GRAPES, FIGS, MUSTARD, MARMALADES  
HERBED GRISSINI

### TERRINES/ PATE

GOOSE TERRINE WITH ORANGE, LEEK AND CHESTNUT (D, N)  
PRESSED DUCK TERRINE FIG GLAZE AND PISTACHIO (D, N)  
CHICKEN TERRINE WITH APRICOT (D, N)

### FISH STATION

BEETROOT CURED SALMON (S)  
DILL CURED SALMON (S)  
TOGARASHI SALMON (S)  
SMOKED MACKEREL (S)  
SMOKED TROUT (S)

CONDIMENTS: SOUR CREAM (D), CAPER, SILVER ONIONS, HORSE RADISH SAUCE (D), MUSTARD, GHERKIN, CREAM CHEESE (D)

### SEAFOOD STATION

SELECTION OF COLD SEAFOOD  
SPIDER CRAB, BLUE CRAB, BROWN CRAB, LOBSTER TAIL, MUSSELS, CLAMS, COCKLES, BABY SQUID, RAZOR CLAMS, OCTOPUS, PRAWNS, CANADIAN LOBSTER, OMANI ROCK LOBSTER, CRAYFISH, KING CRAB  
CONDIMENTS: LEMON AND LIME WEDGES, COCKTAIL SAUCE (E), THOUSAND ISLAND (E), REMOULADE SAUCE (E), WASABI MAYO (E)

Should you have any allergies or dietary requirements please ask your waiter for assistance. Please note we do not specify gluten or gluten free. We consider all products may be exposed to cross contamination, however gluten free products are available upon request.

(A) Alcohol | (D) Dairy | (E) Egg | (N) Nuts & Seeds | (V) Vegetarian | (VE) Vegan | (P) Pork | (S) Seafood

## SOUP

TURKEY BROTH SOUP (D,N)  
SPECIAL TURKEY BROTH CREAM OF BABY  
MARROW WITH CHESTNUT

## BRIOCHE BUN

LOBSTER CLUB (D,E)  
LOBSTER, SPICY MAYO, CHIVES  
BBQ KING OYSTER MUSHROOM (D,E)  
KING OYSTER MUSHROOM, MOLE BBQ SAUCE  
FOIE GRAS WAGYU (D,E)  
SLOW COOKED WAGYU BEEF, FOIE GRAS  
AND RHUBARB JAM

## PASTA STATION

ASSORTED PASTA & SAUCES

## CARVING (D)

ROAST WHOLE TURKEY, TURKEY ROULADE,  
BREAD STUFFING FOR TURKEY

SLOW COOKED TENDERLOIN WELLINGTON  
SERVED WITH YORKSHIRE PUDDING

SLOW ROASTED BUTTERBALL TURKEY  
SERVED WITH BRUSSEL SPROUTS  
BRAISED RED CABBAGE

BREAD STUFFING

SAUCES (D)

PEPPERCORN SAUCE, RED WINE JUS, LEMON  
BUTTER SAUCE, ONION GRAVY, SOUR CREAM,  
SELECTION OF MUSTARD AND SELF-SERVE  
SAUCES

# HOT FOOD

## HOT DISHES

CHICKEN TAGINE (D)  
EGGPLANT MOUSSAKA (D)  
HERB ROASTED POTATO WEDGES (VE)  
BEEF STROGANOFF (D)  
SEAFOOD CASSEROLE (D,S)  
BRUSSEL SPROUTS AND CHESTNUT (D,V)  
THAI GREEN CURRY WITH CHICKEN (D)  
JASMINE RICE

## PIE (D, E)

SPINACH & CORN PIE  
BEEF AND MUSHROOM PIE  
TURKEY BACON, CHEDDAR CHEESE PIE  
VEGETABLE PIE

## BBQ

CHICKEN WINGS, SAUSAGES, MEATBALL, SUCUK

# DESSERTS

## PASTRY CHRISTMAS

CHRISTMAS LOG  
LA BÛCHE PRALINE AMANDA (N, D, E)  
LA BÛCHE MONT BLANC (N, D, E)  
LA BÛCHEVALENCIA (N, D, E)  
WHOLE MOUSSE CAKE  
CHOCOLATE HAZELNUT MOUSSE CAKE (N, D, E)  
COCONUT RASPBERRY MOUSSE CAKE (N, D, E)

## HOT DESSERTS

CHRISTMAS PUDDING WITH BRANDY SAUCE  
(N, D, E)  
STICKY TOFFEE PUDDING (N, D, E)

## ÉCLAIR

VANILLA ÉCLAIR (N, D, E)  
CHOCOLATE CARAMEL ÉCLAIR (N, D, E)

## BIG TART

CHOCOLATE TART (N, D, E)  
LEMON TART (N, D, E)  
MIX NUT TART (N, D, E)

## CHRISTMAS GOODIES

TRADITIONAL FRUIT MINCED PIES (N, D, E)  
PANTONE (N, D, E)  
CHRISTMAS FRUIT CAKE (N, D, E)  
PANNACOTTA (N, D, E)  
LOTUS MOUSSE IN GLASS (N, D, E)  
STRAWBERRY TRIFLE (N, D, E)

## FRUITS

STRAWBERRY (N, D, E)  
LEMON (N, D, E)  
CHERRY (N, D, E)