



CHRISTMAS AT CASTLE HILL 2020

THREE COURSES; \$92

FIRST COURSE

ROASTED CHESTNUT SOUP

Pancetta-apple relish

SEARED GEORGES BANK SCALLOPS

Sweet potato, persimmon relish

CHRISTMAS GOOSE EN CROÛTE

L'Orange gastrique, creamed sunflower seeds

FOIE GRAS "HOT CHOCOLATE"

Seared foie gras, maple-chocolate sauce, cocoa brioche

RICOTTA CAVATELLI

Mushroom tea

MIXED GREENS SALAD

Almond florentine, Champagne-goat cheese vinaigrette, dried cranberries, shaved apples

MAIN COURSE

BAKED STUFFED LOBSTER

Crab and scallop stuffing, baby vegetables, thermidor sauce

MAPLE GLAZED BLACKBIRD FARM HAM

Creamy polenta, pickled mustard seeds, roasted baby carrots

GRILLED BEEF TENDERLOIN

Potato gratin, onion confit, kale, foie gras nage

LEMON SOLE

Roasted marble potatoes, spinach, citrus-crab buerre fondue

SHRIMP TAGLIATELLE

Grilled jumbo prawns, persillade, scampi emulsion

RED WINE RISOTTO

Piave Vecchio, truffle, roasted vegetable jus

DESSERT

BLOOD ORANGE SOUFFLE

Grand Marnier anglaise

S'MORES BAR

Graham dacquoise, speculoos ice cream, chocolate ganache, toasted marshmallow ice cream

VICTORIA SPONGE

Caramelized apples, mascarpone cream, vanilla ice cream

Please be sure to inform the service team of any dietary restrictions or food allergies to ensure a safe and comforting dining experience, and keep in mind that raw or undercooked proteins may increase the likelihood of food-borne illness.

Last, but not least, please refrain from the use of mobile phones in the dining room.

