



## CHRISTMAS AT CASTLE HILL 2021

THREE COURSES \$98

December 24th, 4:30pm - 8:00pm

December 25th, 12:00pm - 8:00pm

### FIRST COURSE

ROASTED CHESTNUT SOUP

*Pancetta-apple relish*

SEARED GEORGES BANK SCALLOPS

*Sweet potato, persimmon jam*

CHRISTMAS GOOSE EN CROÛTE

*L'Orange gastrique, pickled mustard seeds*

FOIE GRAS "HOT CHOCOLATE"

*Seared foie gras, maple-chocolate sauce, cocoa brioche*

BLACK TRUFFLE SPAGHETTI

*Truffle butter, pecorino cheese*

MIXED GREENS SALAD

*Champagne-goat cheese vinaigrette, dried cranberries, shaved apples, candied pecans*

### 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*

NATIVE FLUKE

*Roasted marble potatoes, spinach, citrus buerre blanc*

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 cream, chocolate ganache, toasted marshmallow ice cream*

CARROT CAKE

*Pineapple relish, cream cheese 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.*

