

Montpelier
PLANTATION & BEACH

Christmas Menu

Cauliflower & Coffee Veloute

Pickled Pumpkin, Candied Pumpkin Seed, Cinnamon

or

Pink Pepper Crusted Yellow Fin Tuna Tataki

Lemongrass & Passion Fruit, Potato Croquette with Coconut Flakes

. . .

Maple Glace Turkey Breast

Brussel Sprouts & Bacon Hash, Mascarpone & Butternut Mash, Gravy

or

Baked Pollock Fillet

Sun Blushed Tomatoes, Feta Cheese, Greens, Garlic Mousseline, Nut Crumble, Butter Sauce

or

Celeriac Gnocchi

Gremolata, Roasted Beetroot Cream, Aged Parmesan

. . .

Sorrel Panna Cotta

Ginger Sponge Cake, Vanilla & Honey Drizzle, Toasted Almonds

or

Dark Chocolate Mousse

Caramelized Citrus Segments, Crispy Meringue, Ginger Cookie Crumble

Executive Chef Halva Browne | Full Menu US \$85 | A 24% tax and service charge will be added to your bill