Christmas Signature Tasting

26 December

Table Bite

Pane gutti, yoghurt and five-spice dip

Amuse-bouche

Tartlet with duck rillettes, caramelised apricot cream and pickled mustard seeds

Cold Buffet

Selection of artisan breads with salted butter and herb butter
Traditional Christmas stollen with a selection of preserves
Oysters with Balinese vinaigrette, shallot vinaigrette, or served natural with lemon and pepper
Selection of charcuterie and Ibérico ham on the bone
Toasted brioche with game pâté and caramelised fig compote
Pâté en croûte
Blinis with smoked salmon and sour cream

Small Delicacies

Thinly sliced smoked duck breast, pumpkin, mandarin, crispy sourdough
Hamachi tartare, ponzu cream, fennel, sherry

Soup

Lobster bisque with lobster pieces and tarragon

Salads

Roasted Hokkaido pumpkin and winter carrots, golden raisins, pecans, feta, pomegranate, cherry tomatoes
Roasted beetroot, poached pear, roasted figs, balsamic vinegar, mustard greens, almonds
Roast venison, tonnato cream, Parmesan, roasted tomatoes, capers, pistachios
Waldorf salad with white cabbage, apple, grapes and walnuts
Caesar salad with slow-cooked corn-fed chicken, brioche croutons, fresh herbs and farm egg

Hot Dishes

Young venison, braised venison, chestnut mushrooms, potato rösti, spiced jus
Pheasant, braised chicory, potato purée, caramelised onion, fine Champagne jus, mandarin oil
Slow-cooked cod loin, charred leek, cauliflower, miso beurre blanc, yuzu

Dessert Buffet

Tiramisu
Tonkabean and mandarin crème brûlée
Coffee crémeux, mocha ice cream, clementine compote with saffron, almonds
Luxury Dame Blanche with chocolate sauce, vanilla ice cream and crispy caramelised chocolate
Selection of seasonal cakes from Patisserie Lemmens
Assortment of petits fours, including madeleines, filled speculaas, macarons and chocolates
Extensive cheese selection served with nut bread, assorted compotes, grapes and crackers