

CHRISTMAS LUNCH

CHAMPAGNE & NIBBLES TO START

A Flûte of Perrier Jouët Champagne

Set on the Bar

Gold Baby Beetroot & Goats Fromage Frâiche Tarts
Black Truffle and Sausage Mini Sausage Rolls
Pate Negra and Lemon Grissini Sticks
Black Truffle, Taleggio & Polenta Chips, Whipped Sour Cream n Chives

ENTREE

Fruit De Mer Platter

A Board Ocean Trout Gravlax, Trout Caviar, Beer Steamed Prawns,
Wasabi Cream, Spinach Blinis, Cocktail & Cognac Sauce
Hot Garlic & Mint Bread

CHOICE OF MAIN

Roasted Suckling Pig Belly Filled With Malt Bread, Sage, Parmesan

Sweet n Sour Yellow Peppers n Cumquats, Pinenuts, Currants, 30year Old Balsamic

The Ultimate Free Range Turkey, Red & White Meat

Stuffing, Black Truffle Gravy, Pumpkin & Cranberry Jelly

Hand Made Salt Bush Spinach Pasta Filled with Buffalo Ricotta

Light Sauce of Crab & Crayfish, Tomato & Fennel Confit, Lemon Sauce

GREAT DISHES TO SIDE WITH

Creamy Paris Mash

Green Leaf Machine, Blue Cheese Drops

Red Pepper Biscuits, Gravy, Collard Greens

REFRESH

Glass of House Made Limoncello Liquor

SWEETS

Steamed Individual Christmas Pudding

Vanilla Custard Eggnog Sauce

Bowl of Fresh Iced Cherries

Coffee & Petit Fours

CAPITOL
BAR AND GRILL