

# Menu for the Night

## APPETIZER

Chilled Prawn, Air Flown Mixed Salad with Mango  
Enhanced with Dill Mustard Dressing, Cherry Tomatoes and Lemon  
Wedge

*WINE PAIRING: CHAMPAGNE DOM CAUDRON PREDICTION BRUT*

## SOUP

Wild Forestier Mushroom Torched with Light Cream  
Served with Country Style Bread

*WINE PAIRING: PASQUA PASSIMENTO ROMEO & JULIET IGT BIANCO  
2018/2019*

## MAINS

Oven-Baked Beef Wellington  
Enhanced with Perigourdine Sauce, Seasonal Vegetables and Roasted  
Potatoes

OR

Roasted Marinated Turkey Laced, Perigourdine Sauce with  
Chestnut Stuffing

*WINE PAIRING: PASQUA PASSIMENTO ROMEO & JULIET IGT ROSSO 2017*

## SWEET FINALE

Traditional Christmas Yule Log  
Flavoured with Grand Marnier and Vanilla

## BEVERAGES

Freshly Brewed Coffee and Fine Selection of Teas Soft Drinks  
& Juices

\*All seafood items in this menu are from sustainable sources

