



Christmas Eve Gala Dinner on 24th Dec 08

Including a glass of Champagne on arrival

Pekinese Duck Crepes with Hoisin Sauce Emulsion

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*Lobster Carpaccio Pink Peppercorn & Lime Iinfused
Fois Gras Flakes*

&

Light Cappuccino of Asparagus & Truffles

Lime sherbet

&

*Seven Hours Roasted Lamb, Glazed Christmas Spiced Endives
& Wild Mushrooms Fricassée*

*Frozen Nougat Scented with Wild Honey, served with Red Berries &
Raspberry Coulis*

&

Coffee and Tea