

24th & 25th
December

*Christmas
Dinner*



ROSE GARDEN HOTEL

*MARINATED POZUN SALMON
WITH CRÈME FRAICHE, NASHI PEAR*

*FRESH ROCK LOBSTER TARTARE
SERVED WITH SESAME RICE CRACK-
ER, SALMON ROE*

*SWEET POTATO SOUP
SERVED WITH TRUFFLE RAVIOLI
AND ORANGE FALVOUR*

*ROASTED TURKEY
STUFFED WITH WILD RICE, CRAN-
BERRY PUREE KING OYSTER MUSH-
ROOM MILLEFEUILLE, CONFIT BABY
CARROT, ASPARAGUS AND GINGER
BREAD SAUCE*

OR

*HERB SCENTED PORK CHOP
SERVED WITH BEET ROOT AND
CHESTNUT FRICASSE RATATOUILLE,
CREAMY GRAIN MUSTARD GLAZE*

*WARM CHRISTMAS PUDDING
SERVED WITH RASPBERRY SORBET
FRESH VANILLA PODS & GRAND
MARINIER CREAM*