



QUEEN  
VICTORIA  
*Christmas*

**SOUP**

**Palestine Soup**

*Hot cream of Jerusalem artichoke soup, truffle oil  
w warm bread roll & truffle mascarpone*

*Urlar Rose Brut Bubbles*

**STARTER**

**Prawn A La Diable or Beef Bourguignon**

*In a baked Vol-Au-Vent*

*Collaboration "Aurulent" Chardonnay*

**MAIN EVENT**

**Venison Loin or Duck Breast**

*on carrot purée & watercress  
w quince port, Cumberland sauce*

**Sides**

*Potato gratin*

*Green beans*

*Champagne & Cherry jelly*

*Héritages Côtes Du Rhône*

**PUDDING**

**Christmas Pudding Flambé or Chocolate Fondant w Orange Zest Ice cream**

*Flaming Pudding with Creme Anglaise*

*Fernando de Castilla PX Sherry*

**3 COURSE \$64 - \$94 w wine**

*Soup - Starter - Main  
Soup - Main - Pudding*

**4 COURSE \$78 - \$112 w wine**

*Soup - Starter - Main - Pudding*