

# ST MORITZ

a la carte restaurant

## CHRISTMAS LUNCH

### STARTERS

Parsnip soup – Cornish Blue, Braeburn apple  
Cornish Halibut ceviche – smoked trout tartare, ponzu dressing  
Honey roast Ham hock, Foie Gras and Duck terrine – pear and raisin,  
toasted focaccia  
Goats curd, ' Waldorf ' pickled celery, salt and vinegar peanuts

### MAINS

Butter roasted Bronze turkey, Chipolatas, shredded sprouts and  
pancetta, thyme infused turkey jus  
Roast Seabass, Choucroute, poached cucumber, caviar and fennel  
velouté  
Slow cooked shoulder of lamb, root vegetables, lentil du pays,  
mustard and mint  
Pithiever of celeriac, spinach and chestnuts, celeriac cream and  
horseradish

*All main courses are served with roast potatoes, Port braised red cabbage, seasonal  
vegetables*

### DESSERTS

Crème Brûlée with honeycomb and clotted cream  
Boy Laity (Cornish style soft Brie), pear chutney and sourdough  
Drunken Christmas pudding, custard, vanilla ice cream and brandy  
Pistachio cake, port braised figs, chocolate sorbet