

ST MORITZ

CHRISTMAS PARTY NIGHTS

STARTERS

Parsnip soup, sweet pear and Cornish blue
Honey roasted ham hock terrine, duck bon bon, raisin puree, brioche
Goats cheese mousse, heritage beetroot, salt and vinegar peanuts
Cured cod, gaufrette crisps, hen's egg and capers

MAIN COURSES

Butter roasted turkey, parsnip puree, shredded sprouts and pancetta,
thyme infused turkey jus
Roast Pollock, smoked trout choucroute, spinach and caviar
Pithivier of root vegetables, kale crisps, Dijon mustard and parsley

All main courses are served with roast potatoes and seasonal vegetables

DESSERTS

Christmas pudding, custard, clotted cream ice cream
Kean's cheddar, chutney, sourdough, watermelon
Pot au chocolate, white chocolate soil, honeycomb, chocolate lace
Vanilla pear, caramel mousse

£40 per person