SAINT ALICE

CHRISTMAS LUNCH

ENTREE

BEETROOT TARTARE

Truffle Agria Chips, Pistachio Dukkah, Fig Ficelle, Goats Cheese, Pine Nut (EA)

BREAD SELECTION

Focaccia, Rye, Sourdough, Ciabatta & Turkish Pide, served with Cucumber Tzatsiki, Beetroot Hummus, Sun-dried Tomato Pesto, Whipped Rosemary Butter, Honey Whipped Goats Cheese, Truffle Ricotta.

MAIN

WILD MUSHROOM & TRUFFLE RISOTTO

Sage, Parmesan, Chives, Burnt Leek, Mascarpone

SIDES BOARD

Roasted Potatoes, Roast Table Carrots, Green Peas, Charred Greens, Beetroot & Feta Salad, Citrus & Raisin Cous-Cous Salad

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DESSERT

TRADITIONAL CHRISTMAS LOG (SERVED SHARING STYLE)

Served with Vanilla Custard

ETON MESS (ONE PER PERSON)

Meringue, Strawberry, Cream