

Christmas Menus

Menu 01

Seafood on Seasonal Greens with Mushroom
Savoury Quail Egg Caviar with Fresh Ice Burg
Greek Salad
Smoke Chicken with Mango & Mixed Greens
Grilled Chicken Liver with Bacon & Orange
(Select 03)

Honey Lemon Dressing
Olive Oil Dressing
French Dressing
Thousand Island

Stuffed Chicken Thigh in Red Wine Sauce
Roast Loin of Pork with Caramelized Peach with
Passion Fruit Coulis
Seafood Paupiettes with Saffron
Loin of Beef Bordelaise
Modha Florentine
Oven Roasted Spare Ribs with Spicy Honey
Orange Sauce
(Select 03)

Fettuccine Boscaiola
Paella Rice
Creamy Penne Pasta with Pesto
Saffron Rice
Tagliatelle Puttanesca
(Select 02)

Cauliflower Au gratin
Assorted Buttered Vegetables
Baked Spinach with Mushroom
(Select 01)

Marquis Potatoes
Lyonnais Potato
Roast Potato
(Select 01)

Assorted Bread Basket & Butter
Garlic Bread

Christmas Pudding with Brandy Butter Sauce
Cabinet Pudding with English Sauce
Panna Cotta with Berry Topping
Dark Chocolate Mousse
Mini French Pastries
(Select 03)
Rs.3620.00per head

LKR 2200 per person with service

Menu 01

Christmas Menu 02

Marinated Bell Pepper, Egg Plant, Tomato
& Coriander with Couscous
Creamy Potato with Crispy Bacon & Egg with Cheese
Variety of Greens with Caramelized Balsamic

Roasted Pumpkin Soup
Traditional Tomato Soup with Bacon
Wild Mushroom Soup
(Select 1)

Chicken Roulade with Mushroom & Burgundy Sauce
Seafood Thermidor
Beagle & Wasabi Mash
Creamy Chicken Liver Pate coated Beef Wellington
with Pepper Sauce
Modha Bonne- Famme (Grilled Fish with White wine,
Velouté and Bearnaise sauce)

Penne Pasta Arabiata
Croquette Potato or Roast Potato
Maze peas

Cauliflower Au Gratin
Buttered Brussels Sprouts and Carrot
Baked Spinach Basket

Roast Turkey with Sage Stuffing & Wild Berry Sauce
Australian Leg of Lamb with Mint Bee Honey
Roast Leg of Pork Smoked with Bee Honey

Traditional Christmas Pudding with Brandy Butter Sauce
Creamy Baked Cheese cake topped Berry Compote
Fresh Fruit Cuts
Rs.4680.00per head

LKR 2200 per person with service