

Christmas Day Lunch

25th December | 12 – 3:30 PM

Welcome Drink

AMUSE BOUCHE

Truffle Mushroom Arancini

Crispy risotto balls filled with wild Mushrooms and Truffle Oil, served with Garlic Aioli.

STARTERS

Winter Citrus Salad

Mixed greens topped with segmented Oranges, Pomegranate Seeds, Candied Pecans, and a Honey-Lemon Vinaigrette.

Or

Spiced Pumpkin and Apple Soup

Garnished with crispy Walnuts and a swirl of Crème Fraiche.

Or

Seared Scallops

Pan-seared Scallops served on a bed of Cauliflower Purée, topped with a Beurre Blanc Sauce and Microgreens.

PALATE CLEANSER

Pineapple Sorbet

Refreshing Pineapple Sorbet served with a Mint Garnish.

MAIN COURSE

Herb-Crusted Rack of Lamb

Served with Rosemary, roasted Potatoes, seasonal Vegetables and a Red Currant Reduction.

or

Turkey Wellington

Tender Turkey Breast wrapped in Flaky Pastry with a Mushroom Duxelles, served with a Cranberry Gravy

or

Stuffed Bell Peppers

Roasted Bell Peppers filled with Quinoa, Black Beans, Corn and Spices, topped with Avocado Cream.

DESSERTS

Christmas Yule Log

A chocolate sponge Cake rolled with Creamy filling and decorated to resemble a traditional Yule Log, dusted with powdered Sugar.

Or

Traditional Christmas Pudding

Rich steamed Pudding with dried Fruits and Spices, served with Brandy Sauce

Freshly Brewed Coffee and Hiland Tea

With Mince Pies

**Ksh 8,500 Per Person
Reservations Required**

THE EARLY
BIRDS GET A
10%
DISCOUNT