



C H R I S T M A S
D I N N E R M E N U

Chef Jon Lees

To Start

Caribbean Fish Soup with Rouille and Croutons

or

Salmon Gravlax with a Beetroot and Feta Salad-Honey and Wholegrain
Mustard Dressing

Followed By

Roast Turkey Ballotine with Sage Stuffing, Pigs in Blankets & Seasonal
Vegetables

with

Beef Wellington & Mushroom Duxelle, Dauphinoise Potatoes and Port Jus

D e s s e r t

Sticky Toffee Pudding with Vanilla Ice Cream and Butterscotch Sauce



J A P A N E S E L U N C H
M E N U

Chef Jon Lees

Edamame

*

Root Vegetable and Miso Soup with Wakame and Tofu

*

Tempura of Summer Vegetables with Yuzu Aioli

*

Hosomaki Sushi-Salmon and Tuna Sashimi with Daikon and Wasabi

*

Katsu Pork Chop with Stir Fried Vegetables and Steamed Rice

D e s s e r t

Matcha Creme Brulee with Sesame Tuile



T H A I D I N N E R
M E N U

Chef Jon Lees

To Start

Chicken Satay Skewers with a Cucumber and Mint Salad and Spiced Peanut
Sauce

with

Crab and Sweetcorn Fritters with a Tomato and Nam Jim Salsa

Main Course

Beef Massaman Curry with Steamed Lemon Grass rice

Or

Seabass with a Thai Herb Salad and a Chilli and Lime Dressing

D e s s e r t

Coconut Panna Cotta with a Papaya and Mango Salsa



I T A L I A N L U N C H
M E N U

Chef Jon Lees

Family Style

Caprese Salad with Pesto and Balsamic Dressing

*

Carpaccio of Fillet Steak with Rocket, Olive Oil and Shaved Parmesan

*

Lobster Linguine with a Tomato and Basil Sauce

*

Veal Saltimbocca with Sage-Prosciutto and a Marsala Wine Jus

Dessert

Tiramisu with Espresso Caramel



M E X I C A N L U N C H
M E N U

Chef Jon Lees

Pico de Gallo Salad

*

Nachos with Salsa-Guacamole and Sour Cream

*

Snapper Ceviche with Lime-Avocado-Red Onion-Tomato and Coriander

*

Chicken Quesadillas with Mushroom and Truffle

*

Beef Brisket Tacos with Smoked Paprika and Roasted Peppers

*

Crispy Fish Tacos with Spiced Tartare Sauce

D e s s e r t

Arroz Con Leche with Salted Caramel and Honeycomb



S P A N I S H D I N N E R
M E N U

Chef Jon Lees

To Start

Deep-Fried Calamari with Saffron Aioli and Patatas Bravas

~

Slow Roast Shoulder of Lamb with Smoked Paprika-Black Olive and Tomato Pisto

Or

Seafood Paella-King Prawns- Chicken and Mussels with Saffron and Chorizo

D e s s e r t

Creme Catalana with Roasted Peaches & Pistachio Sable



N E W Y E A R S E V E
D I N N E R M E N U

Chef Jon Lees

Appetizer

Caviar with Blinis and Traditional Accompaniments

To Start

Lobster Ravioli with Seared Asparagus and a Bisque Sauce

Followed By

Steak Rossini-Foie Gras Mousse-Shaved Truffles with Boulangere
Potatoes and a Madeira Jus

Dessert

Mango and Strawberry Baked Alaska with Creme Anglaise



C H I N E S E L U N C H
M E N U

Chef Jon Lees

Family Style

Steam Prawn Wontons with Sweet Soy and Sesame Dressing

*

General Tso Chicken with Vegetable Chow Mein

*

Steam Grouper with Stir Fried Kale and a Sesame-Ginger and Spring Onion Dressing

*

Chinese Style Braised Beef with Sauteed Broccolini and Egg Fried Rice

Dessert

Banana Spring Rolls with Coconut Ice Cream and Pineapple Salsa