

Abacadabra

# CHRISTMAS DINNER

4 COURSES \$400EC|\$150US

## WHILST MINGLING

Welcome bubbles and tapas

Bruschetta's and the finest corn-fed Ibarico joselito  
gran reserva jamon carved off the bone

## TO START

### Scottish Smoked Salmon

Hand-sliced London-cured Scottish smoked salmon  
Cayenne pepper, lemon, rye bread & butter

## MAIN COURSE

### Traditional Roast Turkey *Choose from the below options*

Combination of moist light and dark meat with all the trimmings

### Lobster Thermidor

Chunks of Butter poached lobster folded into a cheese veloute  
Infused with wild mushrooms and gratinated  
Served with a steamed rice and vegetable medley

### Roast Ribeye of Beef

Yorkshire pudding, golden roast potatoes  
& a seasonal vegetable medley  
Served with all the traditional trimmings

## DESSERT COURSE

### Homemade Christmas Pudding

*Served with warm brandy sauce*

ALL PRICES ARE IN EC\$. A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL

GRATUITIES ARE AT YOUR DISCRETION, ABST AT 17% IS INCLUDED







# DINNER *details*

One Dinner Sitting Only

Doors And Bars Open From 3:00 PM  
Arrival By 4:00 PM For Pre-Dinner Nibbles  
Dinner Service Begins Promptly At 5:00 PM