

### Cold Starters

#### **Smoked Scottish Salmon**

Baby Prawns, Avocado, Tomato Chili Dressing

#### **Duo of Barbary Duck**

Paté and Smoked Breast, Spiced Apple Compote

#### **Poached Pear and Goats Cheese Salad**

Roasted Hazelnuts, Mulled Wine Reduction

#### **Baby Spinach Salad**

Blue Cheese Beignets, Roasted Beets, Cranberries,  
White Balsamic Dressing

### Hot Starters

#### **Roasted Butternut Squash Soup**

Basil Oil

#### **Roasted Corn and Crab Bisque**

Lime Crème Fraiche

#### **Twice Baked Parmesan Soufflé**

Pomegranate Reduction, Caramelized Apples, Walnuts

#### **Salt and Pepper Shrimp**

Coconut Curry Sauce, Cilantro

#### **Korean Fried Cauliflower**

Chestnuts, Pickled Ginger, Lime and Soy Dressing

### Main Dishes

#### **Roasted Turkey & Maple Glazed Ham**

Sage and Apple Stuffing, Traditional Condiments

#### **Pan Seared Catch of the Day**

Chorizo Ratatouille, Spanish Sherry Dressing

#### **Roasted Angus Beef, Pommes Dauphinoise**

Roasted Winter Vegetables, Sauce Choron

#### **Grilled Shrimp and Scallops**

Lemongrass Jasmine Rice, Lobster Sauce

#### **Pumpkin Ravioli**

Roasted Mushrooms, Sage & Nut Brown Butter



*Desserts*

**Traditional Christmas Pudding,**  
Black Rum Cream, Vanilla Ice Cream

**White Chocolate and Raspberry Profiteroles**  
Pistachio, Warm Chocolate Sauce

**Vanilla Bean Cheesecake**  
Raspberry Purée

**Grand Marnier Marinated Wild Berries**  
Mango & Mint Sorbet

Coffee or Tea  
Lunch \$55  
Dinner \$65



from all of us at the  
Yellowfin Group of Restaurants



*Christmas  
Menu*

