

THE SUMMER HOUSE FARMS FESTIVE DINNER MENU

\$108 per person

Christmas nibbles from our edible garden

STARTERS

Served communal style

2 Pax | 2 Starters 3 Pax | 3 Starters
4 Pax | 4 Starters 5 Pax And Above | All Starters

Scallop | Clam | Oyster | Ikura | Tarama Gratiné

Ocean Trout Gravavlax Tart | Apple And Cranberry Chutney | Walnut | Cress

The Summerhouse Signature Crab Omelette | Kampot Peppercorn Sauce

Inka Wood Roasted Boneless Marinated Quail | Fig | Cinnamon Almonds | Smoke

Burrata | Iberico Crumb | Pickled Pear | Rocket Oil

SOUP

Chestnut veloute | crème fraiche | pecan nut | chives

or

Ham hock broth | veal and pistachio dumplings | toasted rye bread

THE FESTIVE TABLE

Served communal style with trimmings and condiments

Traditional Roast Turkey With Pistachio And Bacon Stuffing

Honey Roasted Bone-in Ham

100 Hour Mayura Wagyu Brisket MBS 9

Salt Baked Snapper

DESSERT

Spiced Poached Pear | Pistachio Phyllo Pastry | Honey Ice Cream | Honeycomb Crisps

or

CHEESE

Selection Of Mons Artisanal Cheeses | Muscatels | Quince | Rustic Breads And Crackers

All prices are subject to 10% service charge & prevailing government taxes.

Please let us know if you have any dietary restrictions