

THE SUMMER HOUSE FARMS
GARDEN DOME FESTIVE MENU

\$400⁺⁺ per couple
additional guest at \$120⁺⁺

The Summerhouse Cellar Door

Montes Limited Edition, Pinot Noir, Chile

or

Mount Nelson Sauvignon Blanc, New Zealand

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The Summerhouse Signature Uni ice cream with ikura
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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 Gravadlax 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

Roast Foie Gras | Iberico Crumbs | Pickled Cherry | Brioche
.....

SOUP

Chestnut Veloute | Crème Fraiche | Pecan Nut | Chives

or

Ham Hock Broth | Veal And Pistachio Dumplings |
Toasted Rye Bread
.....

THE CHRISTMAS 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
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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*