

THE PEMBROKE

CHRISTMAS

FIRST COURSE

Raw Bar

Oysters, Head on Prawns, Stone Crab, Marinated Calamari
Artisan Cheese and Charcuterie
Traditional Garnishes with Grilled Breads and Crackers

SECOND COURSE

Select One

Seared Scallops (GF)

Roasted Mushrooms, Confit Bacon, Dashi-Egg Emulsion

Lobster Bisque

Savory Oil Cake, Whipped Crème Fraiche, Caviar

Shaved Brussels Sprouts (VG)

Heirloom Apples, Sherry-Lemon Thyme Vinaigrette, Shaved Truffles

Beef Carpaccio

Anchovy Aioli, Parmesan, Red Cress, Shaved Levain Bread

MAIN COURSE

Select One

Aged Duck Breast (GF)

Braised Chicories, Apples, Brandied Cherries, Duck Jus

Smoked Lamb Rack (GF)

Crushed Fingerling Potatoes, Romano Beans, Fried Rosemary, Lamb Demi

Short Rib Wellington

Short Dough, Braised Short Ribs, Scallop Mousseline, Swiss Chard, Black Truffle, Beef Jus

Rosted Turbot (GF)

Clams, Leeks, Pearl Onions, Garlic and Parmesan Butter Sauce

CHILDREN'S MAIN COURSE

Select One

Roasted Chicken Breast (GF)

With Mashed Potatoes and Brussels Sprouts

The Pembroke Smash Burger

With Crispy French Fries

Rigatoni (V)

Pomodoro Sauce, Parmesan

Chicken Tenders

With Mac and Cheese

DESSERT

Select One

Mont Blanc (V)

Almond Olive Oil Cake, Hazelnut Cream, Candied Hazelnuts

Sticky Toffee Pudding (V)

Marsala Dates, Caramel, Whipped Crème Fraiche

Chocolate Mousse (V)

Milk Chocolate Mousse, Dark Chocolate Sponge, Almond Crunch, Milk Chocolate Ganache

Assorted Ice Creams and Sorbets (V) or (VG)

\$130 per adult, \$55 per child. Not inclusive of tax & gratuity.
(V) Vegetarian | (VG) Vegan | (GF) Gluten-Free

Our raw ingredients are carefully sourced from high quality growers and gardens that employ sustainable growing practices.
An automatic service charge of 20% is applied to parties of six or more.