BABIOLE

CHRISTMAS EVE

Menu

AMUSE BOUCHE

GOAT CHEESE & CRANBERRY TARTLET

STARTER

BURRATA & ROASTED FIG (N)
Roasted Figs, Pistachio, Rocket,
Pomegranate & Honey-Balsamic Dressing

PANTZÁRO SALATA (N)
Roasted Beetroot, Orange, Baby Leaves,
Crumbled Feta, Walnut, Dill & Orange vinaigrette

TUNA CARPACCIO
Thinly Sliced tuna, Ponzu Dressing, Toasted Sesame

INTERMEDIATE

STRAWBERRY SORBET

MAIN COURSE

BEEF FILLET (A)
Greek Roasted Potato, Broccolini, Red Wine Jus

GREEK SALMON WITH LEMON & DILL (D)
Roasted Salmon, Creamy Orzo, Spinach & Lemon Dill Sauce

ORGANIC TURKEY ROULADE (D)
Butternut Puree, Sautéed Savoy Cabbage,
Red currant Chestnut, and turkey Gravy

DESSERT

POMEGRANATE CHEESECAKE (N)
Honey, Pistachio, pomegranate

MACADAMIA BROWNIES (N)
Served with Vanilla Ice-Cream

CHRISTMAS YULE LOG
Chocolate yule log, maraschino cherry