

FIND YOUR CELEBRATION

festive
S E A S O N

CHRISTMAS DAY LUNCH

5 courses \$180pp Including a glass of Piper Heidsieck
25 DECEMBER 2021

AMUSE BOUCHE

Rhubarb, celery and yoghurt sorbet



STARTER

Cured kingfish, cucumber, finger lime, caviar, soy mirin dressing



ENTREE

Margret duck, red wine cabbage, chanterelle mushroom, sunflower seeds, cherry



MAIN COURSE

Wagyu sirloin, braised oxtail, King brown mushroom, grilled shallots, heirloom carrot,
bone marrow bordelaise

OR

John Dory, seared Canadian scallops, fava beans, sea vegetable minestrone



DESSERT

Cherry Buche de Noel, dark chocolate, brandy cherry ice cream

OR

Christmas terrine, pistachio ice cream, raspberry sorbet, Christmas pudding

MR. HIVE KITCHEN & BAR