GUILLAUME

CHRISTMAS DAY

5 Course | 25th December 2023 \$250pp, includes glass of Veuve Clicquot NV

HORS D'OEUVRE

Smoked Salmon Blini, Caviar

entrée

Abrolhos Island Scallop Crudo Endive, Green Apple, Salmon Roe, Hazelnuts

PARTAGER

Blue Eye Trevalla Peas, Asparagus, Beurre Blanc

Broccolini, Garlic, Almonds Mixed Leaf Salad, Shallot Dressing

FROMAGE

Brillat Savarin Honeycomb, Muscatels, House-Made Lavosh

DESSERT

Paris Brest Choux Pastry, Chocolate Praline Cream



Menu is a sample only and is subject to change. Should you have any special dietary requirements or allergies please inform your waiter. Crown practises responsible service of alcohol. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on Public Holidays excluding set menu prices advertised (one surcharge fee of 15% if Public Holiday falls on a Sunday).