

**Club 55**  
**Christmas Eve Menu**  
**24 December 2016**

**Charcuterie**

Iberico Ham, Air Dried Beef  
Traditional Condiments

**European & Artisan Cheeses**

Selection of Fine Cheeses  
Dried Fruit, Dried Nuts, Fresh Grapes, Crackers, Lavosh

**Baker's Breads**

Rye Bread, Walnut & Raisins, Baguette, Chocolate Brioche, Bread Sticks

**Cold Tapas**

Confit King Salmon, Lemon Gel, Caviar  
Foie Gras Terrine, Port Wine Gel, Brioche  
Cauliflower Vichyssoise, Smoked Eel, Petit Cress  
King Crab Hemisphere, Compress Watermelon

**Warm Savories**

Tasting of Mushroom Ragout, Espuma, Soil  
Scallop Chawanmushi, Sea Urchin Foam  
Lump Crab Lychee Fritter with Dukkah Spice  
Welsh Lamb Saddle, Coco, Corn, Mole Sauce

**Live Stations**

Traditional Roasted Turkey  
Seasonal Vegetables, Gravy, Cranberry Sauce

Honey Baked Gammon, Apple Sauce, Mustard

Beef Wellington, Port Wine Jus

**Sweets**

### **Whole Cake**

Milk Chocolate Mont Blanc Yule Log Cake  
Dark Chocolate Brandied Cherry Yule Log Cake  
Cranberry Oreo Cheese Cake

### **Verrines**

White Chocolate Vanilla Mousse, Glogg Wine Jelly  
Caramel Milk Chocolate Mousse, Cinnamon Biscuit  
Dulchey Sabayon Cream, Poached Vanilla Pear  
Dark Chocolate Custard Cream, Peppermint Chantilly

### **Miniature**

Araguni Dark Chocolate Speculos Crumble  
Burnt Lavender Honey Cream Brulee  
Mini Sweet Mince Pie

### **Warm Dessert**

Gingerbread Pudding with Vanilla Rum Sauce

### **Chocolate Bark and Bonbons**

Pecan Nut Milk Chocolate Bark  
Hazelnut Candied Orange Dark Chocolate Bark  
Pepper Mint White Chocolate Bark  
Christmas Praline and Bonbons

### **Cookies**

Dark Chocolate Chip  
Gingerbread Man  
Cinnamon Star Cookies  
Christmas Stollen  
Pannetone

Sliced Fresh Seasonal Fruit & Berries