

# AVIANTO

# Christmas

LUNCH 2024



## AMUSE BOUCHE

### FESTIVE SMOKED SALMON MOUSSE MACAROONS

Delicate Macaroons filled with a luxurious Smoked Salmon Mousse, crowned with Rocket-Infused Cream Cheese and a touch of Caviar, served atop a vibrant Beetroot compote.

## SOUP

### CREAMY MUSHROOM DELIGHT

A rich Mushroom Soup adorned with pan-seared Oyster Mushrooms, finished with a drizzle of Truffle-Flavoured whipped Feta and crispy Croutons. (V)

## STARTER

### BLISTERED COCKTAIL TOMATOES & MARINATED BOCCONCINI ON BASIL SPONGE

A delightful combination of blistered Cocktail Tomatoes and marinated Bocconcini, set on a soft Basil sponge, accompanied by Avocado Purée and a drizzle of Chilli-infused Balsamic Reduction and Sundried Tomato Oil. (V)

## PALATE CLEANSER

### ZESTY LEMON & ROSEMARY SORBET

A refreshing Lemon and Rosemary Sorbet to cleanse the palate and prepare for the next indulgence.

## FISH COURSE

### PAN-SEARED SEA BASS

Exquisitely pan-seared Sea Bass, nestled on a bed of wilted baby Spinach, served in a creamy Mussel, Tomato, and Saffron Broth.

## MEAT COURSE

### GRILLED BEEF FILLET

Succulent grilled Beef Fillet served with silky Parsnip Purée, accompanied by rich Pave Potatoes and glazed Baby Carrots, all topped with a luscious Red Wine Jus.

## DESSERT

### BURNT HONEY, ORANGE & LAVENDER PANNA COTTA

A festive Panna Cotta infused with burnt Honey, Orange, and Lavender, served with a Zesty Citrus Compote and crisp Almond Tuile Shards. (V)