

MARCEL

CHRISTMAS EVE
2 COURSE/3 COURSE

Entrée

**Burrata, Amarena Cherries, White Peach, Lemon Balm,
Virgin Oil**

King Prawns, Dashi Butter, Sesame, Sea Grapes

Mushroom Ravioli, Porcini, Black Garlic, Asparagus

Mains

Herb Crusted Lamb Loin, Beetroot Three Ways

Soft Gravlax Cured Salmon, Caviar Butter, Chives

Roasted Spatchcock, Chestnut, Sage, Pancetta

Dessert

White Chocolate Dome

Sides

Seasonal Vegetables To Share

*Menu is subject to variation. Please
advise us of any dietary requirements
or food intolerances.*