



**Xmas Eve Dec 24<sup>th</sup> from 7pm**  
**Prix Fixe**

Welcoming glass of bubbly or rum or fruit punch

*Soup*

Lobster bisque or Pumpkin Soup.

*Appetizers*

Smoked Turkey and Wild Mushroom Tart  
Sugar Mill Estate Breadfruit Croquet with Mascapone Cheese [V]  
Lobster Arancini

*Salad*

Spinach, goats cheese and caramelized walnuts. [V]

*Refresher*

Egg nog sorbet [V]

*Main Course*

Filet Mignon with wild mushrooms and a Port wine sauce.  
Pan seared crusted Grouper with Lemon Grass Sauce and crispy Polenta  
Stuffed chicken Roulade with 3 cheeses and spinach. Jasmine rice.  
Whole Lobster in garlic butter sauce. Twice cooked snow rice.  
Glazed pork tenderloin with a pineapple salsa. Scalloped potatoes.  
Risotto with shaved wild mushrooms and parmesan cheese. [V]

*Dessert*

Tortola Banana flambeed in rum.  
Coffee or chocolate Liegeoise.  
Apple pie with ice and whipped cream.  
Selection of seasonal fruit Ice creams

**Live music and after after dinner dancing included**

\$89 per person  
plus 15% service charge



## Xmas Day December 25<sup>th</sup> from 7pm

### **PRIX FIXE**

*Welcoming glass of bubbly or Snowball or rum punch or fruit punch*

#### *Soup*

French Onion

#### *Appetizers*

Smoked Salmon pate and toasted french bread.

Lobster Xmas Trees with Rudolph Sauce

Goats cheese and vegetable strudel. Filo pastry. [V]

#### *Salad*

Sugar Mill salad with Orange Taragon dressing. [V]

#### *Refresher*

Lemon sorbet [V]

#### *Main Course*

Traditional British Xmas dinner of turkey with chestnut stuffing and all the trimmings.

Crispy Pork Belly with Apple sauce and Roasted Vegetables.

Herb crusted Rack of Lamb, mint sauce and roasted potatoes.

Filet Mignon with Crispy onions and Jimmys Light mustard sauce , oven roasted potatoes.

Whole Lobster Thermidor with basmati rice.

Baked Pacific Morue , flaky white fish in a creamed dill sauce. Garlic mashed potatoes.

Creamed wild mushrooms in a Puff Pastry shell. [V]

#### *Desserts*

Traditional English Xmas Pudding. Brandy flambee.

Pecan Pie , ice cream.

Selection of Ice Cream

[Kids Menu Chicken Fettuccine \$30 – single course ]

Xmas Crackers , favors etc

\$99 per person plus 15% service charge



NEW YEARS EVE DECEMBER 31<sup>ST</sup> FROM 7PM  
**PRIX FIXE**

Welcoming glass of bubbly or rum or fruit punch

*Soup*

Black bean and Pumpkin [V]

*Appetizer*

Ravioli of spinach and goats cheese. [V]

Lobster and wild mushroom tart

Beef roulade with creamed horse radish.

*Salad*

Caesar with parmesan shavings [V]

*Refresher*

Sugar Mill Estate Breadfruit Vichyoise

*Main Courses*

Filet mignon , Bearnaise sauce. Creamed Lyonnaise potatoes and fresh vegetables.

Whole Lobster thermidor or with garlic butter sauce. Twice cooked snow rice.

Oriental breast of duck with buckwheat noodles and peanut sauce.

Almond crusted rack of lamb with mint jelly and scalloped potatoes.

Pan seared filet of sea bass with fresh mango salsa. Creamy risotto.

Risotto with Shitake mushrooms. Parmesan shavings [V]

*Desserts*

Chocolate Decadence

Key Lime Pie

Chocolate or Coffee Liegoise.

Selection of ice creams.

Includes late night after dinner dancing at Tramonti Beach bar into 2020 .  
Champagne toast to the NEW Year

The best party in the BVI  
\$110 per person  
plus 15% service charge

