



Xmas Eve Dec 24th 2021 from 7pm
Prix Fixe

Welcoming glass of bubbly or rum or fruit punch

Soup

Black Bean and Pumpkin Soup.

Appetizers

Lobster tart with green herb sauce
Sugar Mill Estate Breadfruit Croquet with Mascapone Cheese [V]
Foie Gras with mini toasts and fig jam

Salad

Caprese salad [V]

Main Course

Filet Mignon with wild mushrooms and a Port wine sauce.
Salmon croustillant, dill and aoli sauce
Stuffed chicken Roulade with 3 cheeses and spinach. Jasmine rice.
Whole Lobster in garlic butter sauce. Twice cooked snow rice.
Glazed pork tenderloin, pineapple salsa.
Risotto with shaved wild mushrooms and parmesan cheese. [V]

Dessert

Sugar Mill Pina Colada Cake
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 25th 2021 from 7pm

PRIX FIXE

Welcoming glass of Xmas bubbly or rum punch or fruit punch

Soup

Smoked ham and red peas

Appetizers

Beef roulade with creamed horseradish

Mini crab cake with shrimp cream sauce

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

Salad

Endive and poached pear and goat's cheese salad. [V]

Refresher

Lemon sorbet [V]

Main Course

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

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

Roast of herb crusted beef with Bearnaise sauce

Whole Lobster Thermidor with basmati rice.

Plantain encrusted Grouper with passion fruit sauce

Tagliatelle with semi dried tomatoes and truffles [V]

Desserts

Traditional English Xmas Pudding. Brandy flambee.

Pecan Pie

Selection of Ice Cream

Xmas Crackers , favors etc

\$99 per person plus 15% service charge



NEW YEARS EVE DECEMBER 31ST 2021 FROM 7 PM
PRIX FIXE

Welcoming glass of bubbly or rum or fruit punch

Soup

Lobster bisque

Appetizer

Escargots [6]

Caramelised onions and blue cheese in pastry shell[V]
Tagliatelle with semi dried tomatoes and truffles. [V]

Salad

Caesar with parmesan shavings [V]

Chefs Refresher

Main Courses

Tournados Rossini , filet with pate de foie gras, Roasted potatoes and fresh vegetables.

Whole Lobster with light curry sauce. Twice cooked snow rice.

Oriental breast of duck with buckwheat noodles and peanut sauce.

Veal chops with crisp blue cheese and scalloped potatoes.

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

Scallops in Champagne sauce , snow rice.

Risotto with Shitake mushrooms and truffles . Parmesan shavings [V]

Desserts

Chocolate Decadence

Key Lime Pie

Italian cheesecake

Selection of ice creams.

Dance music

Champagne toast to the NEW Year

The best party in the BVI

\$110 per person

plus 15% service charge

