



**Xmas Eve Dec 24<sup>th</sup> 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 25<sup>th</sup> 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 31<sup>ST</sup> 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

