

Café Carlyle

FESTIVE SET MENU

4-28 DECEMBER

* Appetisers *

PLEASE CHOOSE ONE OF THE FOLLOWING TWO DISHES

BAKED BRIE CHEESE 
CRANBERRY, PISTACHIO, GINGERBREAD

OR

FOIE GRAS TERRINE
CRANBERRY, PISTACHIO, GINGERBREAD

NYETIMBER, CUVÉE CHÉRIE, DEMI-SEC, WEST SUSSEX, ENGLAND NV

* Middle Course *

JERUSALEM ARTICHOKE CRÈME 
GARLIC BREADCRUMB, THYME

RIESLING, MAX FERD. RICHTER, BRAUNEBERGER JUFFER KABINETT, MOSEL, GERMANY 2023

* Mains *

PLEASE CHOOSE ONE OF THE FOLLOWING THREE DISHES

HOMEMADE MUSHROOM GNOCCHI 
PUMPKIN, SAGE, BLACK TRUFFLE

OR

HONEY & ORANGE CRUSTED PATAGONIAN TOOTHFISH
PARSNIP, BEURRE BLANC

OR

HONEY & ORANGE GLAZED DUCK BREAST
PARSNIP, DARK CHERRY JUS

PINOT NOIR, BEAUREGARD, SANTENAY 1ER CRU, DOMAINE JUSTIN GIRARDIN, BURGUNDY, FRANCE 2018

* Dessert *

SAINT HONORE
CHESTNUT CREAM

KOSHU, SHUGORO NO VIN, GRACE, YAMANASHI, JAPAN NV

990/PER PERSON

FOUR GLASS WINE PAIRING 380/PER PERSON

ENJOY A FESTIVE SIP, WITH TWO LIMITED-TIME DRINKS
85

CHEF'S EGGNOG
AGED RUM, VANILLA, CREAM, MILK, EGG YOLK, SPICES

MULLED WINE
PINOT NOIR, ORANGE, DEMERARA, CHRISTMAS SPICES

 VEGETARIAN