



C H R I S T M A S D I N N E R

December 25, 2009

Christmas is just 4 weeks away and the Chef is making his plans for another outstanding five course menu. This year's menu will be served on Friday December 25, 2009 starting at 19:00 with cocktails Champagne and amuses. After that we will serve a 5 course dinner and we have selected some beautiful wine to accompany the various dishes.

We only seat 80 persons that evening, so please make your reservations on time by calling the Hotel or emailing us. Please let us know any dietary requirements in advance. We'd be happy to make alternatives available.

We're looking forward to have a wonderful Christmas with you!

Holland House & Ocean Lounge staff.

A M U S E

Panna cotta of langoustine with krupuk and wasabi
Terrine of foie gras with cherry compote on a crouton of sour bread
Two preparation of Maryenne Oysters

M E N U

Rillete of Alaskan King Crab with roasted river lobsters
chips of red beet, basil cress

Polak, poached in lemon curry butter
fresh coriander

Spoon of lychee

Sauteed fillet of venison with
savoye cabbage, pumpkin and green asparagus
sauce of wild mushrooms

Mango cannelloni filled with a crème of white chocolate
sorbet of raspberry

Dinner only; \$ 85
Including all wines and digestives; \$ 115

reservations – T 542-2572 ext 137 or robert@hollandhousehotel.com