



BEAU RIVAGE

RESTAURANT & BAR



Christmas Day Lunch Menu
December 25th 2011

\$55.00 per person plus 17% gratuities

Starters

Lemon Poached Shrimp

With Seasonal Baby Greens and Duo of Cocktail Sauce

Or

Garden Vegetable Cake with the Essence of Garlic and Sweet Basil

Served with Roma Tomato Coulis

Or

Wild Baby Greens Salad

Tossed with Cranberry, Grape Tomato, Avocado and Champaign Vinaigrette

Or

Bermuda Fish Chowder

Spiked with Traditional Black Seal Rum and Sherry Pepper

Or

Cream of Roasted Sweet Potato and Pumpkin Pepper-pot Soup

with a Mild Taste of Ginger and Coconut





Main Courses

Light Soy and Ginger Marinated Salmon Cooked to Perfection
Nestled on a Bed of Sautéed Julienne Vegetable
Enhanced with Lemon Caper Butter Sauce

Or

Broiled King Crab Encrusted Mahi Mahi
Served on a Bed of Sautéed Shoe String Vegetables with Lemon Butter Sauce

Or

Slow Roasted Young Turkey
With Chestnut Dressing, Sweet Potato and Seasonal Vegetables
Complimented with Giblet Gravy and Cranberry Apple Sauce

Or

Pineapple Glazed Baked Ham
With Candied Sweet Potato, Cassava Pie and Seasonal Vegetables

Or

Grilled Strip Loin Steak
With Duchesse Potato, Seasonal Vegetables and Brandy Flamed Peppercorn
Sauce

Dessert

Traditional Christmas pudding
With Vanilla Ice Cream and Caramel Rum Sauce

Or

Delightful Pumpkin Crème Brule
Garnished with Fresh Assorted Berries

Or

Warm Apple Tart Tatin Pie
With Choice of Ice Cream

