



tides

CHRISTMAS EVE DINNER

3 COURSES - BBD \$375.00

STARTERS

TRADITIONAL HAM BONE AND SPLIT PEA SOUP

BACON, CROUTONS, CARROTS AND PEAS

ROASTED BEETROOT AND GOATS CHEESE

PARMESAN SABLÉ, ROASTED PUMPKIN, FRISÉE LETTUCE, FRESH CITRUS, SORREL GLAZE

PAN SEARED SCALLOPS

MAPLE GLAZED BONELESS CHICKEN WINGS, CARAMELIZED CELERIAC PUREE, PICKLED APPLE, CRISPY POTATO & RED AMARANTH

CREAMY SEAFOOD GRATIN

SHRIMP, SMOKED HADDOCK, MUSSELS & CLAMS, WHITE WINE VELOUTÉ, PARMESAN AND FRESH HERB CRUMB, SERVED WITH WARM FRENCH BAGUETTE

CONFIT DUCK LEG & FOIE GRAS TERRINE

BITTER ITALIAN LEAF, MORELLO CHERRY AND VIOLET MUSTARD PUREE, TOASTED BRIOCHE

HALF DOZEN JERSEY ROCK OYSTERS

PICKLED CUCUMBER, YUZU PONZU DRESSING, WASABI TOBIKO

MAINS

SURF AND TURF

GRILLED 8 OZ. RIBEYE OF BEEF + 3 SEARED SHRIMP
SERVED WITH CHIMICHURRI, DAUPINOISE POTATOES, GRILLED LOCAL VEGETABLES & ROAST TOMATOES

BUTTER POACHED CARIBBEAN LOBSTER TAIL

SEARED OCTOPUS, CHORIZO CRUSHED POTATOES, ROASTED CAULIFLOWER, HARISSA CREAM SAUCE

BUTTERFLIED GRILLED WHOLE SEABASS

POTTED SHRIMP BUTTER, FRESH CUCUMBER AND PICKLED FENNEL,
SERVED WITH HERB BUTTERED POTATOES

BUTTER ROASTED CHICKEN BREAST

TRUFFLED MUSHROOM RISOTTO, FRESH HERB PESTO, TEMPURA OYSTER MUSHROOMS,
FRESH ROCKET & PARMESAN

DUO OF LAMB

GRILLED LAMB CUTLETS & CRISPY SHOULDER BON BONS
GARLIC MASHED POTATOES, SAUTÉED BRUSSEL SPROUTS, ROASTED SQUASH PUREE,
GRILLED ZUCCHINI & LAMB AND WHOLEGRAIN MUSTARD CREOLE SAUCE

TANDOORI MARINATED CAULIFLOWER STEAK

GRILLED PANEER CHEESE, TOASTED ALMONDS, MANGO AND GOLDEN RAISIN CHUTNEY,
TIDES YELLOW CURRY, SERVED WITH FRAGRANT BASMATI RICE

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS.

(VE) - REPRESENTS VEGAN & VEGETARIAN DISHES (GF) - REPRESENTS GLUTEN FREE DISHES.

PRICES ARE QUOTED IN BARBADOS DOLLARS, INCLUSIVE OF 2.5% LEVY TAX AND 10% VAT & SUBJECT TO 12.5% SERVICE CHARGE.

WE ACCEPT VISA, MASTERCARD & AMERICAN EXPRESS CREDIT CARDS ONLY.





Tides

DESSERTS

FLAMBÉ PLUM PUDDING

RASPBERRY GEL, RUM AND RAISIN ICE CREAM, VANILLA CRÈME ANGLAIS

TIDES CHRISTMAS ICE CREAM SUNDAE

VANILLA ICE CREAM, SALTED CARAMEL, TOASTED MARSHMALLOWS & BISCOFF COOKIES

BAILEYS BREAD AND BUTTER PUDDING

BRANDY SAUCE, VANILLA ICE CREAM

SALTED CARAMEL AND MARS BAR CHEESECAKE

ESPRESSO ICE CREAM AND BAILEYS GANACHE

ROASTED PINEAPPLE ^{VE/GF}

MANGO PUREE, COCONUT SORBET, CARAMEL BISCUIT, MANGO AND MALIBU SALSA

ASSIETTE OF FARMHOUSE CHEESES

MALTED LOAF, ARTISAN CRACKERS, CHUTNEY, GRAPES AND CELERY

SELECTION OF PETIT FOURS WITH COFFEE & TEA

AN ASSORTMENT OF DELICATE PETIT FOURS
SERVED ALONGSIDE FRESHLY BREWED COFFEE AND FINE TEA



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