



Tides

CHRISTMAS LUNCH

3 COURSES - BBD \$375.00

STARTERS

TRADITIONAL HAM BONE AND SPLIT PEA SOUP

BACON, CROUTONS, CARROTS AND PEAS

CRAB AND SHRIMP SALAD

GREENLAND PRAWNS DRESSED IN MARIE ROSE, FRESH WHITE CRAB, TEMPURA FRIED SHRIMP, WINTER TOMATOES, AVOCADO PUREE AND BLOODY MARY DRESSING

BEETROOT CURED SALMON

MARINATED BABY BEETROOTS, HORSERADISH AIOLI, ROCKET, APPLE AND CUCUMBER SALAD

CONFIT DUCK LEG CROQUETTES

MORELLO CHERRY AND VIOLET MUSTARD PUREE, MANDARIN GEL

WHIPPED MUSHROOM PARFAIT

PICKLED TROMPETTES, TOASTED SEEDS, SORREL JELLY, FRESH ORANGE, TOASTED BRIOCHE

MAINS

TIDES CHRISTMAS PLATTER

ROAST TURKEY, GLAZED HAM, STUFFING, JUG JUG, MACARONI PIE, ROAST POTATO, RICE AND PEAS, BUTTERED VEGETABLES, CRANBERRY SAUCE AND CREOLE GRAVY

WHOLE LOBSTER THERMIDOR

CELERIAC AND APPLE REMOULADE, TRIPLE COOKED THICK CUT CHIPS, BÉARNAISE SAUCE

ROASTED DUCK BREAST

CONFIT LEG & PEAR TARTE FINE, CREAMED SWEET POTATO, SAUTÉED CAVOLO NERO, CHRISTMAS SPICED BLACKBERRY JUS

BLACKENED BEEF TENDERLOIN

ROASTED AND CARVED – DAUPHINOISE POTATO LAYERED WITH SLOW BRAISED BEEF, SAUTÉED SPROUTS, CARAMELIZED CELERIAC PUREE, GRILLED OYSTER MUSHROOMS AND PINK PEPPERCORN SAUCE

TRUFFLED POTATO, SPINACH AND PORTOBELLO MUSHROOM PITHIVIER

SAUTÉED SPROUTS, CHESTNUTS, ROASTED SQUASH PUREE, VEGETABLE AND CARAMELIZED ONION GRAVY

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

TRADITIONAL CHRISTMAS PUDDING

RUM AND RAISIN ICE CREAM AND BRANDY SAUCE

COOKIES AND CREAM CHEESECAKE

SALTED CARAMEL AND MALIBU SAUCE, SERVED WITH MADAGASCAN VANILLA ICE CREAM

COCONUT AND RASPBERRY PANNA COTTA ^{VE/GF}

MIXED BERRY COMPOTE, COCONUT SORBET, CARAMEL BISCUIT

FROZEN GUAVA PARFAIT

MANGO & PASSIONFRUIT COMPOTE, WARM WHITE CHOCOLATE SAUCE

TIDES TRIPLE CHOCOLATE BROWNIE TRIFLE

LAYERS OF BAILEYS AND DARK CHOCOLATE MOUSSE, TRIPLE CHOCOLATE BROWNIE CHUNKS,
SALTED CARAMEL SAUCE

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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