

CHRISTMAS DAY LUNCH 2022

STARTERS

TRADITIONAL HAM BONE AND SPLIT GREEN PEA SOUP

Bacon & pea's

WARM SALAD OF CRISPY SHREDDED DUCK LEG

Oranges, roasted beets, sesame seeds, oriental dressing

CHILLED SHRIMP AND CRAB COCKTAIL

Vine Tomatoes, cucumber, little gem lettuce, Marie Rose sauce

TUNA TARTARE

Wakami seaweed, radish wasabi mayonnaise, pickled ginger and sesame

WHIPPED FETA CHEESE AND FRESH PEACH SALAD

Local arugula, red onions, Italian tomatoes, chili, red wine dressing

MAINS

CHRISTMAS PLATTER

*Roast turkey, apple and thyme stuffing, vegetables, cranberry jelly,
roast potatoes & gravy*

SLOW COOKED LAMB IN A FRAGRANT HERB, SPICES AND COCONUT MILK

Zucchini, pumpkin, dried tomatoes, Plantain fu fu & steamed basmati rice

BLACKENED ANGUS BEEF TENDERLOIN

*Roasted and carved, wild mushrooms, carrot purée, duck fat potato fondant,
truffled port jus*

ATLANTIC SALMON ROASTED IN CUMIN SPICE

Boston lump crab meat, Baba ganoush, tomato butter sauce & sea herbs

CHARRED BROCCOLI HEARTS

*pumpkin, chickpea hummus, basmati rice, red curry and pineapple sauce, crispy
sweet potato straws*



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DESSERTS

PARIS BREST

Praline, warm salted caramel sauce, vanilla bean ice cream

ALPINE STRAWBERRY CHEESE CAKE

Fresh strawberries, strawberry sorbet

TIDES WARM PLUM PUDDING

Brandy sauce, white chocolate chip cookies

SELECTION OF FARMHOUSE AND ARTISAN CHEESE'S

Crackers & Biscuits, celery, grapes, tides pear chutney

CARDAMOM PANNA COTTA

*Caramelized Banana, pistachio, orange,
medjool dates and honeycomb*

TO FINISH

*Tea or coffee
served with handmade petit fours*

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

