Tides
BARBADOS

CHRISTMAS DAY MENU

$375 per person

SMALL BITES

Bread Basket
Bakers' Selection Of Freshly Baked Breads And Crackers – Served With Whipped Goats' Cheese And Cranberry Dip & Smoked Salmon Rillettes

Festive Charcuterie Board +$80
Prosciutto Ham, Soppressata, Chorizo, French Brie With Celeriac Remoulade, Fresh Grapes, Pickles And Chutney, Served With Crusty French Baguette

STARTERS

Crab & Shrimp Salad
Greenland Prawns Dressed In Marie Rose Sauce, Freshly Picked White Crab, Poached Shrimp, Avocado And Dressed Winter Tomatoes

Traditional Ham Bone & Split Pea Soup
Pancetta, Peas & Carrots, Garlic Croutons

Creamy Italian Burrata (V)
Marinated Red & Golden Beetroots, Poached Pear, Candied Nuts, Truffle And Walnut Dressing

Sauteed Garlic Wild Mushrooms (V/Ve)
Grilled Sourdough Toast, Sorrel & Port Reduction, Fresh Herb And Hazelnut Dressing

MAINS

All Main Courses Are Served With Duck Fat Roast Potatoes, Macaroni Pie, Sauteed Brussel Sprouts with Maple And Bacon, Roasted Root Vegetables, Braised Red Cabbage & Buttered Greens

Served Family style to share

Tides Christmas Platter
Butter Roasted Turkey, Bajan Glazed Ham, Apple Stuffing, Jug Jug, Cranberry Jelly And Creole Gravy

Truffled Potato, Spinach & Portobello Mushroom Pithivier (V)
Caramelized Celeriac Purée, Vegetarian Onion Gravy

Blackened Beef Tenderloin *Roasted And Carved*
Glazed Beef Short Rib, Caramelized Celeriac Purée, Garlic Spinach, Bordelaise Sauce

Whole Lobster Thermidor
Celeriac And Apple Remoulade

CHEESE

Christmas Cheese Board (*can be chosen as dessert or an extra course +$65*)
Assiette Of Cheeses, Homemade Chutney, Celery, Grapes, Malt Loaf, Assorted Artisan Biscuits

DESSERT

Toasted Pistachio Paris Brest
Candied Pistachios, Orange Scented Cream Cheese Mousse, White Chocolate Cremeaux, Pistachio Ice Cream, Raspberry Sauce

Baileys Bread & Butter Pudding
Caramelized Banana, Rum & Vanilla Sauce. Served with Banana Ice Cream Or Roddas Cornish Clotted Cream

Traditional Bajan Great Cake
Brandy Anglais, Raspberry Purée, Rum And Raisin Ice Cream

Festive Forest Fruit Trifle
Layers Of Vanilla Custard, Soaked Madeira Sponge, And Fresh Winter Fruits, Topped With Whipped Vanilla Mousse, Amaretti Biscuits And Toasted Almonds

MERRY CHRISTMAS

Ask your Waiter about our Cigar Selection
Please inform us of any Allergies or Dietary Requirements. (GF) - Gluten Free
Prices are quoted in Barbados Dollars, inclusive of 2.5% Levy Tax, 10% VAT and subject to 12.5% Service Charge