

### 2023 CHRISTMAS PACKAGE PLATED MENU

MISTLETOE SET 1

Freshly Baked Bread Rolls & Butter

Highland Lettuce & Assorted Vegetables Olives, Sun Dried Tomato, Herb Vinaigrette

Roasted Young Pumpkin Soup with Toasted Almonds & Parmesan \*

Holiday Roast Chicken Mashed Potatoes, Assorted Buttered Vegetables, Pan Juices

Chocolate & Caramel Cake

Coffee or Tea

## MISTLETOE

SET 2 Freshly Baked Bread Rolls & Butter

Fresh Tagaytay Greens & Vegetables Cranberry Vinaigrette, Herb Croutons

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Creamy Potato & Bacon Chowder with Grilled Corn \*

Pan Roasted White Fish Chorizo Rice Pilaf, Assorted Vegetables, Spring Onions

Spanish Canonigo with Yema & Mango

Coffee or Tea



## 2023 CHRISTMAS PACKAGE PLATED MENU

NOEL

PLATED MENU 1

#### SET 1

### Freshly Baked Bread Rolls & Butter

Classic Caesar Romaine Salad Crispy Bacon Lardons, Parmesan Cheese

Mushroom & Pumpkin Soup with Toasted Almonds

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Roasted Herb Crusted Pork Loin Creamy Potato & Truffle Puree, Market Fresh Vegetables, Garlic-Peppercorn Sauce

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A Duo of Chocolate - Caramel Cake & Mango Canonigo

#### NOEL

#### SET 2

Freshly Baked Bread Rolls & Butter

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Sun Dried Tomato & Candied Walnuts Tagaytay Greens, Balsamic Vinaigrette, Parmesan Cheese

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Minestrone with Pesto & Parmesan \*

Chorizo Crusted Broiled Blue Marlin Herb Rice Pilaf, Saffron-Lemon Sauce, Haricot Verts

Orange Cheesecake & Banana Chocolate Chip Cake with Caramel



SILVER SLEIGH SET 1 STARTERS & SALAD Potato Salad with Holiday Ham & Roasted Beets Sun Dried Tomato & Arugula with Grilled Chicken & Balsamic-Caper Dressing

SOUP

Cream of Chicken Veloute with Croutons & Spring Onions Freshly Baked Bread Rolls

#### MAIN COURSE

Pacific Fish with Beurre Blanc, French Beans & Shallots Holiday Roast Chicken with Creamy Mushroom Demi Glace & Broccoli Leaves Slow Cooked Beef Stew with Roasted Carrots & Marble Potatoes Pasta Pomodoro with Pesto & Parmesan Steamed Rice

CARVING Roasted Mustard & Herb Crusted Pork Loin with Peppercorn Sauce

> DESSERT Crema de Fruta Squares with Vanilla Banana Chocolate Chip Cake Fresh Fruits



### SILVER SLEIGH

SET 2 STARTERS & SALAD Waldorf Salad with Walnuts & Baby Celery Tagaytay Romaine with Grilled Chicken & Creamy Lemon-Parmesan Vinaigrette

SOUP

Cream of Roasted Vegetables with Fresh Herbs & Spring Onions Freshly Baked Bread Rolls

#### MAIN COURSE

Crispy Fish Katsu with Japanese Mayo, Sweet-Soy Glaze, & Bonito Chicken Supremes with Lemon Mornay & Garlic Beans Beef Kare Kare with Local Farm Vegetables Stir Fried Shrimp & Chicken Egg Noodles with Crispy Shallots Steamed Rice

> CARVING Whole Roasted Mahi Mahi with Lemon Cream Sauce

> > DESSERT Banana Chocolate Chip Cake Egg Flan with Macapuno & Pinipig Fresh Fruits



### ST. NICK

SET 1

STARTERS & SALAD Asian Chicken & Cucumber Salad with Ginger-Soy Dressing Japanese Kani & Potato Salad with Kani & Bonito Assorted Tagaytay Greens & Vegetables Vinaigrette & Dressings, Condiments

> SOUP Young Pumpkin Soup with Toasted Cashew Freshly Baked Bread Rolls

### MAIN COURSE

Butter Roast Chicken with Rosemary & Mushroom Sauce with Fresh Vegetables Sauteed Mahi Mahi with Pesto Cream Sauce & Roasted Tomatoes Slow Braised Beef Roulade with Carrots & Potatoes Penne Pasta Bolognese with Parmesan Steamed Jasmine Rice

> CARVING Crispy House Pork Maison with Sweet Liver Sauce

WARM DESSERT Banana & Cinnamon Bread Pudding with Crème Anglaise

> DESSERT Chocolate-Caramel Cake Squares Cheesecake with Berry Compote Brazo de Mercedez Tropical Fresh Fruits

Freshly Brewed Coffee or Tea



### ST. NICK

SET 2 STARTERS & SALAD Chicken Caesar Salad with Parmesan Italian Potato Salad with Bacon & Chives Assorted Tagaytay Greens & Vegetables Vinaigrette & Dressings, Condiments

#### SOUP

Cream of Carrot & Pumpkin with Crispy Shallots Freshly Baked Bread Rolls

#### MAIN COURSE

Herb Crusted Fish with White Wine & Lemon Cream Garlic & Pepper Roasted Chicken with Mustard Sauce Korean Beef Stew with Fried Leeks & Toasted Sesame Creamy Pasta Alfredo with Ham & Mushrooms Steamed Jasmine Rice

CARVING Lechon Belly Roulade with Sauces & Condiments

WARM DESSERT Ensaymada Bread Pudding with Crème Anglaise

DESSERT Bailey's Chocolate Cake Squares Spanish Canonigo Vanilla Cream Puff & Chocolate Eclairs Tropical Fresh Fruits

Freshly Brewed Coffee or Tea