Republic By The Sea





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Republic My The Sea



Pule Menu





APPETIZERS

SALAD

BEET, ORANGE AND APPLE SALAD

***OUINOA WITH DRIED FRUIT AND SPICED NUTS**

WITH WHITE WINE VINAIGRETTE

攀FENNEL ARUGULA SALAD WITH CHESTNUTS AND

CRANBERRY VINAIGRETTE

MAINS

***ROASTED LAMB FEAST FOR THE SUN KING**

*PORK ROAST WITH ROSEMARY AND GARLIC

攀ROAST GOOSE WITH BRAISED BRUSSELS SPROUTS

AND CARROTS AND TURNIP

ROAST LOIN OF VENISON WITH

CRANBERRIES

DESSERTS

*PLUM PUDDING WITH A WARM BRANDY SAUCE

***APPLE DUMPLINGS WITH AROMATIC**

CINNAMON AND SUGAR DRIZZLED IN A

CINNAMON CARAMEL

***MORAVIAN SCOTCH CAKES WITH**

PARTRIDGE BERRY RHUBARB JAM

***STOLLEN BREAD**

BEVERAGES

*WASSAIL (ALCOHOLIC OPTION AVAILABLE)

₩MULLED CIDER

***BUTTERED RUM**

(PEPSI, DIET PEPSI, GINGER ALE, JUICE, TEA AND

COFFEE ALSO AVAILABLE)

\$95.00 PER PERSON (TAX AND SERVICE EXTRA)