

Mad Hatters RESTAURANT

SEASON GREETINGS 2019

À LA CARTE MENU

APPETIZERS

Pate la Campagne

with Toasted Brioche & Foie Gras Butter

Honey Nut Baked Brie

Forest Fruit Compote & Grilled Raisin Bread

Crab & Salmon Strudel

Saffron Velouté

ENTREES

Rock -n- Royal

Rockfish, King Prawns & Asparagus with Champagne Beurre Blanc

Traditional Roast Turkey

Seasonal Trimmings

Roasted Rack of Lamb

Garlic Herb Crust over Smashed Root Vegetables

Reef & Beef

Cuban Spiny Lobster Tail & Petit Tenderloin of Beef

AFTERS

Continental Cheese Plate

or

Select From the Mad Hatters Tea Party