

*CAFÉ LIDO*  
*CHRISTMAS 2021*  
*PLATED DINNER MENU*

**\$82 PER PERSON PLUS SERVICE CHARGE**  
MINIMUM OF 20 PEOPLE

Design your own menu by choosing 3 Appetizers, 3 Main courses and 3 Desserts  
For any additional selections there will be an extra charge of \$9 per person per course  
in addition to the cost of the menu.

*Appetizer*

*SCOTTISH SMOKED SALMON*

*Capers, onion, sour cream, potato rosti*

*TRADITIONAL SHRIMP COCKTAIL*

*shredded lettuce and horseradish cocktail sauce*

*BEEF TENDERLOIN CARPACCIO*

*Arugula, parmesan shavings*

*PAN SEARED SCALLOPS*

*Sautéed spinach, Saffron cream sauce*

*FISH CAKE*

*House Tartare sauce, mesclun green*

*TUNA TARTARE*

*ginger, capers, red onion, bell peppers, chives, sesame oil dressing, crostini*

V= Vegetarian GF= Gluten Free

VG=Vegan N=Contains Nuts

## SOUP & SALAD

These can be part of the appetizer selection or served as a middle course  
Middle course will have an additional charge of \$12 per person for 2 options

### BERMUDA FISH CHOWDER

*rum & sherry pepper*

### CREAM OF PUMPKIN

*pumpkin velouté, sour cream & spinach, Amaretto almond cookie crumble*

### FRENCH ONION SOUP

*Swiss cheese crouton*

### SPINACH SALAD

*Crispy Prosciutto, boiled egg, sliced mushroom, balsamic dressing*

### PARMA HAM & FRESH FIGS

*Balsamic reduction*

### TRADITIONAL CEASAR

*Romaine, aioli dressing, shaved Parmesan, garlic croutons*

### QUINOA & CAMELIZED CARROT SALAD

*roasted & caramelized carrots, quinoa, goat cheese, scallion, sesame dressing, almonds*

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## Main course

### CHRISTMAS PLATE

*roasted turkey breast and leg, honey mustard roasted ham  
cassava pie, cranberry jam & jelly, red wine turkey sauce, roast potatoes, brussels sprouts*

### GRILLED ANGUS RIB EYE

*roasted new potato, shallot green peppercorn mustard sauce*

### TOP PRIME TENDERLOIN

*Grilled 8oz tenderloin sautéed in a Artichoke and white wine sauce, roasted potatoes*

### NEW ZEALAND LAMB CHOP

*Grilled lamb chops, broccolini, roasted new potatoes, mint sauce*

### ROASTED ORGANIC CHICKEN

*creamy mashed potatoes, wilted spinach*

### CARAMELIZED ORGANIC CANADIAN SALMON

*Quinoa, roasted beets & carrots salad, honey mustard dressing, chive cream cheese*

### FRESH LOCAL FISH

*Sauteed with white wine, cherry tomato, capers, olives, garlic, parsley dressing, broccolini,  
roasted potatoes*

### RISOTTO SEAFOOD (SF)

*Mussels, clams, calamari & shrimps, light tomato sauce, fresh basil*

### BAKED HALF BERMUDIAN LOBSTER (\$12 EXTRA)

*bread, olives, tomato & caper stuffing, crustacean lime butter, mashed potato & Bok choy*

### ZUCCHINE RAVIOLI (V)

*Brown butter, sage, parmesan*

### VEGETABLE SAMPLER PLATE WITH GRILLED TOFU (VG)

*Chef's selection of roasted vegetables, grilled marinated spicy tofu*

### ROASTED CAULIFLOWER STEAK (VG)

*Arugula, capers, lemon dressing*

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## Dessert

### WARM CHRISTMAS PUDDING

*toffee rum English cream, white chocolate anise ice cream*

### TRADITIONAL CHRISTMAS CHOCOLATE LOG

*brandy cream Anglaise*

### APPLE PIE

*Vanilla custard, rum raisin ice cream*

### TIRAMISU

### PANNA COTTA

*Strawberry coulis*

### CHEESE CAKE

*vanilla cheesecake, blueberry sauce*

### ALMOND CHOCOLATE CAKE

*Flourless chocolate almond cake, vanilla ice cream*

### VEGAN BROWNIES

*Mango sorbet*

### *ARTISINAL CHEESE (surcharge of \$5)*

*Selection of 3 cheeses, dried fruit, walnuts and crackers*

### COFFEE OR TEA

*Prices are subject to gratuities*