



Café Lido
CHRISTMAS 2022
Plated Lunch Menu

\$65 per guest + service charge
available for groups of 12 guests or more

*Design your own menu by selecting 3 choices for appetizer, 3 for main course and 3 for dessert.
For more than 3 choices per course there will be an extra charge of \$8.50 per person per course,
in addition to cost of the menu.*

Appetizer

CREAM OF PUMPKIN *(veg)*
crumbled feta cheese, walnuts, oregano crostini

FISH CHOWDER *(gf)*
rum & sherry pepper

TRADITIONAL TOMATO SOUP *(veg)*
herbs olive oil, grilled cheese sandwich bite

CLASSIC CAESAR *(veg)*
hearts of romaine, aioli dressing, shaved parmesan, garlic croutons

BABY SPINACH SALAD *(gf/veg)*
goat cheese, roasted mushrooms, almonds, crispy apple, Dijon mustard dressing

SMOKED SALMON

lemon and capers creme fraiche, artisanal leaves, toasted bread

MAHI MAHI CEVICHE

tomato, charred corn, red onion, celery, cilantro, lime, corn chip

COD FISH CAKE

raisin bread crouton, roasted grape tomatoes, tartar sauce

FRESH FIOR DI LATTE MOZZARELLA (veg)

avocado mousse, marinated tomatoes, arugula pesto, garlic crostini

MAC'N'CHEESE

four cheeses, streaky bacon, truffle oil, breadcrumbs

Main Course

CHRISTMAS PLATTER (gf)

roasted turkey roulade with chestnut stuffing, mustard crusted ham, cassava pie, roasted garlic and thyme mash potatoes, pan jus, cranberry sauce, medley of winter vegetables

OCEAN HARVEST (gf)

seared local catch, new potatoes, green beans and lemon salad, almonds and olives salsa

ORGANIC SALMON FILLET

grain mustard and chives sauce, spiced basmati rice, broccoli and cauliflower croquette

PAN FRIED MAHI-MAHI (gf)

lemon-chives butter sauce, toasted almonds, roast potatoes, winter vegetables medley

ANGUS BEEF STRIPLOIN TAGLIATA

creamy peppercorn sauce, brussels sprouts, Yorkshire pudding

SLOW ROASTED PORK SHOULDER (gf)

thyme and garlic mashed potatoes, burnt carrots, braised savoy cabbage

CHICKEN SUPREME (gf)

braised lentils, charred broccolini, wild mushroom sauce

COUNTRY STYLE QUICHE (veg)

winter vegetables, Swiss cheese, puff pastry, mesclun leaves

RIGATONI

broccoli cream, guanciale, pecorino cheese

BUTTERNUT SQUASH RAVIOLI (vegan)

roasted mushrooms, arugula pesto, walnuts

WILD MUSHROOMS RISOTTO (gf/veg)

crispy artichokes, truffle oil, spinach leaves

Dessert

WARM CHRISTMAS PUDDING
butterscotch sauce, vanilla ice cream

CHOCOLATE MOLTEN PUDDING
peanut butter sauce, banana ice cream

CHESTNUT AND CHOCOLATE MOUSSE YULE LOG
chocolate ganache sauce

EGGNOG "CRÈME BRULÉE"
white chocolate biscotti

STRAWBERRIES ON THE ROCK (gf)
Dark n` stormy marinade, lime ice cream

OLD FASHIONED APPLE PIE
pumpkin and orange salad, rum and raisin ice cream

Coffee or Tea

freshly brewed, regular or decaf coffee and selection of fine organic teas

LISTED PRICES ARE SUBJECT TO 20% SERVICE CHARGE.

"gf" - Gluten free or can be served gluten free on request

OUTSOURCED FOOD OR BEVERAGE ITEMS ARE NOT PERMITTED.
LISTED ITEMS ARE SUBJECT TO AVAILABILITY.