



CAFÉ LIDO CHRISTMAS 2023

GROUPS PLATED DINNER MENU

\$105 per person + service charge

AVAILABLE FOR MINIMUM 12 GUESTS

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 (V / GF)
crumbled feta cheese, oregano crostini

FISH CHOWDER (GF)
rum & sherry pepper

LENTIL SOUP (VG / GF)
garam masala, coconut milk, pita chips, microgreens

TRADITIONAL CAESAR SALAD (V / GF)
hearts of romaine, aioli dressing, shaved parmesan, garlic croutons

SPINACH AND CRANBERRY SALAD (V / GF / N)
goat cheese, almonds, crispy apple, Dijon mustard dressing

SHRIMP COCKTAIL (GF)
shredded lettuce, horseradish cocktail sauce

SMOKED SALMON (GF)
potatoes, capers and scallions mash, wasabi mayo, pea tendrils

COD FISH CAKE
raisin bread crouton, roasted grape tomatoes, tartar sauce

LOBSTER THERMIDOR MAC'N'CHEESE
Bermuda spiny lobster, thermidor sauce, four cheeses, breadcrumbs

HARVEST BOWL (VG / GF / N)
organic beets, baby spinach, green beans, orange segments, almonds, cumin seeds, tahini

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, winter vegetables medley

BERMUDA OCEAN HARVEST (GF / N)

seared local catch, creamy organic mash potatoes, green beans, lemon pesto

ORGANIC SALMON FILLET (GF)

mash potatoes, radicchio, orange and almond salad

PAN FRIED MAHI-MAHI

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

CHICKEN SUPREME (GF)

braised lentils, charred broccolini, café au lait sauce

BRAISED ANGUS BEEF SHORT RIBS (GF)

12 hours slow roasted, creamy mash, charred parsnips, salsa verde

NEW ZEALAND RACK OF LAMB

grape tomatoes and arugula cous cous, feta yogurt sauce, roasted pumpkin

CHARCOAL GRILLED ANGUS BEEF TENDERLOIN (GF)

roast potatoes, creamy peppercorn sauce, Brussels sprouts

SURF AND TURF (\$10 surcharge) (GF)

Angus beef tenderloin & Jumbo shrimp, truffle mash potatoes, Brussels sprouts, red wine jus

BAKED ½ SPINY LOBSTER (\$20 surcharge) (GF)

crab and tomato stuffing, vegetables medley, sherry butter

FUSILLI (VG/N)

organic zucchini and lemon puree, dandelions, asparagus, kale, thyme olive oil, walnuts

RAVIOLI (VG/N)

asparagus filling, tomato fondue, almonds, herbs olive oil

DESSERT

CHRISTMAS PUDDING SEMIFREDDO

orange – cinnamon crème Anglaise

CHOCOLATE MOLTEN PUDDING

butterscotch sauce, vanilla ice cream

CHESTNUT AND CHOCOLATE MOUSSE YULE LOG

chocolate ganache sauce, berries

EGGNOG “CRÈME BRULÉE”

white chocolate biscotti

DARK N STORMY STRAWBERRIES (GF/VG)

rum marinade, lime sorbet

OLD FASHIONED APPLE PIE

pumpkin and orange salad, rum and raisin ice cream

CHEESE SELECTION (\$10 surcharge)

Manchego, Drunken Goat, Brie, Stilton, grapes, walnuts, crostini

COFFEE OR TEA

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

*GF – gluten free or can be served gluten free on request
N – contains nuts / V – vegetarian / VG - vegan*