



# The Apartment

## FESTIVE MENUS 1-30 DECEMBER

### THE SHARING FEAST

#### APPETISERS SERVED FAMILY STYLE

FRESHLY SHUCKED OYSTER  
MIGNONETTE, LEMON

ROASTED PUMPKIN & AEROPONIC MIZUNA SALAD  
DRIED CRANBERRY, WALNUT

BEETROOT & ORANGE CURED SALMON  
PICKLED RED CABBAGE, DILL

CHICKEN & BLACK TRUFFLE TERRINE  
LEEK, RHUBARB, PISTACHIO

#### MIDDLE COURSE

CREME OF ARTICHOKE  
BENTON'S BACON, CROUTONS, CHIVES

#### MAINS

WHOLE ROASTED MARKET FISH  
GRILLED LEMON, HAZELNUT BROWN BUTTER

AUSTRALIAN WAGYU BEEF WELLINGTON

#### SIDES

CRANBERRY CHUTNEY  
GRATIN DAUPHINOIS  
ROASTED ROOT VEGETABLE, MAPLE SYRUP  
BRUSSELS SPROUTS  
PORT WINE JUS

#### DESSERT

CHESTNUT CREME BRULEE  
BERRIES & YOGHURT YULE LOG  
PISTACHIO & APRICOT OPERA CAKE  
CHEF'S GREAT GRANDFATHER'S CHRISTMAS STOLLEN

1,280/PER PERSON



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**FESTIVE MENUS**  
1-30 DECEMBER

**THE RECEPTION MENU**

**APPETISERS**

**ROASTED PUMPKIN & AEROPONIC MIZUNA SALAD**  
DRIED CRANBERRY, WALNUT

**BEETROOT & ORANGE CURED SALMON**  
PICKLED RED CABBAGE, DILL

**CHICKEN & BLACK TRUFFLE TERRINE**  
LEEK, RHUBARB, PISTACHIO

**ARTISAN CHEESE & COLD CUTS**  
HOUSE CHUTNEY, FIGS, GRAPES, DRIED FRUIT, OLIVES, MUSTARD, PICKLES  
SELECTION OF BREAD

**MAINS**

**PATAGONIAN TOOTHFISH**  
PISTACHIO CRUST

**WHOLE ROASTED TURKEY**  
HONEY MUSTARD GLAZE, THYME

**SIDES**

CRANBERRY CHUTNEY  
GRATIN DAUPHINOIS  
ROASTED ROOT VEGETABLE, MAPLE SYRUP  
BRUSSELS SPROUTS, BENTON'S BACON  
PORT WINE JUS

**DESSERT**

CHESTNUT CREME BRULEE  
CHRISTMAS DARK CHOCOLATE CHERRY CAKE  
BERRIES & YOGHURT YULE LOG  
CHEF'S GREAT GRANDFATHER'S CHRISTMAS STOLLEN

**980/PER PERSON**  
**FOR A MINIMUM OF 20 PERSONS**



# *The Apartment*

## **FESTIVE MENUS** 1-30 DECEMBER

### **THE VEGETARIAN SHARING FEAST**

#### **APPETISERS SERVED FAMILY STYLE**

**ROASTED PUMPKIN & AEROPONIC MIZUNA SALAD**  
DRIED CRANBERRY, WALNUT

**MARINATED HEIRLOOM BEETROOT & ORANGE**  
PICKLED RED CABBAGE, DILL

**CELERIAC & BLACK TRUFFLE TERRINE**  
LEEK, RHUBARB, PISTACHIO

#### **MIDDLE COURSE**

**CREME OF ARTICHOKE**  
CROUTONS, CHIVES

#### **MAINS**

**CRISPY FRIED ORGANIC EGG**  
SPINACH, HAZELNUT VINAIGRETTE, BLACK TRUFFLE

**IMPOSSIBLE MEAT WELLINGTON**

#### **SIDES**

CRANBERRY CHUTNEY  
GRATIN DAUPHINOIS  
ROASTED ROOT VEGETABLE, MAPLE SYRUP  
BRUSSELS SPROUTS  
PORT WINE CREAM

#### **DESSERT**

CHESTNUT CREME BRULEE  
BERRIES & YOGHURT YULE LOG  
PISTACHIO & APRICOT OPERA CAKE  
CHEF'S GREAT GRANDFATHER'S CHRISTMAS STOLLEN

**880/PER PERSON**



# The Apartment

## FESTIVE MENUS 1-30 DECEMBER

### THE VEGETARIAN RECEPTION MENU

#### APPETISERS

**ROASTED PUMPKIN & AEROPONIC MIZUNA SALAD**  
DRIED CRANBERRY, WALNUT

**MARINATED HEIRLOOM BEETROOT & ORANGE**  
PICKLED RED CABBAGE, DILL

**CELERIAC & BLACK TRUFFLE TERRINE**  
LEEK, RHUBARB, PISTACHIO

**ARTISAN CHEESE BOARD**  
HOUSE CHUTNEY, FIGS, GRAPES, DRIED FRUIT, OLIVES, MUSTARD, PICKLES  
SELECTION OF BREADS

#### MAINS

**CRISPY FRIED ORGANIC EGG**  
SPINACH, HAZELNUT VINAIGRETTE, BLACK TRUFFLE

**IMPOSSIBLE MEAT WELLINGTON**

#### SIDES

CRANBERRY CHUTNEY  
GRATIN DAUPHINOIS  
ROASTED ROOT VEGETABLE, MAPLE SYRUP  
BRUSSELS SPROUTS  
PORT WINE CREAM

#### DESSERT

CHESTNUT CREME BRULEE  
CHRISTMAS DARK CHOCOLATE CHERRY CAKE  
BERRIES & YOGHURT YULE LOG  
CHEF'S GREAT GRANDFATHER'S CHRISTMAS STOLLEN

780/PER PERSON  
FOR A MINIMUM OF 20 PERSONS