



The Liming

BEQUIA

Christmas Day Menu

Entrée

Cauliflower and Truffle Velouté, Roasted Cauliflower
Cured Barracuda, Chicory and Orange Salad, Dill Crème Fraiche
Potted Chicken, Carrot, Pickled Red Onion, Onion Brioche

Main-Course

Traditional Roasted Turkey, Sage and Onion Stuffing, Duck Fat Roast Potatoes, Pigs in Blankets,
Carrot and Swede Crush, Braised Red Cabbage
Celeriac and Mushroom Wellington, Spinach, Fondant Potato, Celeriac Sauce
Miso Glazed Fish of the Day, Lemon Grass Sauce, Bok Choi, Crispy Nori Potato

Desserts

Traditional Black Cake, Cherry Gel, Vanilla Ice Cream
Chocolate Orange Mousse, Orange Sorbet, Chocolate Crumble
Coconut Pannacotta, Roasted Pineapple, Pineapple Gel, Spiced Shortbread

All Prices are in US Dollars.

A 10% Discretionary Service Charge will be added to the final bill.
If you have any allergy requests, please inform your server.

The Art of Doing Nothing

Part of The Liming and ICMI Collection