

## *Festive Menus*

*Gather friends and family and  
celebrate at the Lagoon Restaurant*

A traditional Christmas feast will take place on Christmas Eve with holiday music and décor.

If you want to spend Christmas at home, but don't feel like cooking, leave that to us and enjoy our Christmas Dinner to Go. Everything you need for a festive Christmas Dinner will be provided in handy, recyclable containers.

Dine and dance into 2019 with a New Years Party starting with canapés before a plated dinner, followed by dessert and dancing through the night with the popping of champagne and treats at midnight.

- Stay safe and take advantage of our ***special stayover rates of \$235<sup>plus taxes</sup>*** for a two bedroom, two bathroom villa. Our villas accommodate up to 6 adults, with fully equipped kitchen, living room and deck.
- Note: The Lagoon is not open for breakfast; however, guests may order Breakfast baskets at time of booking at **\$35 per couple** *plus taxes & gratuities*

# THE LAGOON

Restaurant at Painted Boat



## *Christmas Eve Dinner Celebration*

*December 24th*

\$48 per person<sup>plus tax & gratuities</sup>

### ***Mushroom Velouté***

With herb whipped cream, Parmesan stick and truffle oil

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### ***Traditional Roasted Free-Range Turkey***

served with garlic mashed potatoes, bacon & Brussels sprouts,  
Roasted root vegetables, cranberry sauce and gravy

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### ***Stollen and Christmas Log***

with vanilla whipped cream, crème anglaise

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### ***Coffee/Tea***

## *New Year's Eve*

\$125 per person<sup>plus tax & gratuities</sup>

### **Assortment of Canapés**

#### **Amuse Bouche**

#### ***Seared Atlantic Scallops and Sunshine Coast Caviar***

with celery root purée, pickled Shimaji mushroom

#### ***Roasted Sunchoke Velouté***

with poached quail eggs, crispy prosciutto and Parmesan stick

#### ***Butter Poached Atlantic Lobster***

served with white truffle and Parmesan risotto and tarragon beurre blanc

### **Main Course**

#### ***Grilled AAA Beef Tenderloin with Beurre Maître d'Hôtel,***

served with shallot and red wine reduction, potato pavé and winter vegetables

OR

#### ***Fresh Local Ling Cod with Champagne Beurre Blanc***

served with potato croquette, roasted seasonal vegetables

### **Dessert**

#### ***Homemade Tiramisu***

served with crème Anglaise

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### ***Coffee/Tea***

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***Finger Foods & Champagne Cocktails at Midnight***