




Christmas Day Lunch Menu

Choice of Starter

Salad of Whipped Brie Cheese, Smoked Duck Relish, Textures of Beetroot,
Fragrant Leaves, Apricot Vinaigrette

or

Butternut Squash and Apple Veloute, Cranberry Crumble, Thyme Oil



Choice of Main Course

Seafood Spaghetti with Prawn, Cuttlefish and Cockles with
Cherry Tomato and Asparagus RM 60

Turkey Linguine, Roasted Tomato Sauce, Date and Rocket,
Grana Pardano RM 60


Prawn Crusted Sea Bass, Green Pea, Lime and Coconut Puree, Turmeric Potato
Fondant, Crushed Pea Salad, Watercress, Roselle Beurre Rouge RM 60

Oven Baked Salmon with Pistachio and Roselle Crust, Beetroot Mousseline,
Pumpkin Gnocchi and it's Pickle, Wilted Local Leaves, Dill Broth RM 70

Confit Chicken Leg and Turkey Rillettes, Cauliflower and Grana
Pardano Puree, Slow Roasted Cherry Truss Tomato, Kale,
Chicken Jus, Christmas Spice RM 70

Grilled Steak – Smoked Brinjal Puree, Chickpea Panisses, Acar of
Oriental Mushroom, Textures of Beetroot, Mulled Wine Jus
Grain fed Sirloin (200g) RM 95
Grain fed Tenderloin (200g) RM 115

Slow Cooked Lamb Shoulder, Potato and Nangka Seed Puree, Grilled
Eggplant and Heirloom Tomato, Date and Onion Relish RM 70



Christmas Pudding, Dried Cranberry Crumble and Thyme,
Coconut Caramel, Vanilla Ice Cream

Coffee/Tea



SUFFOLK HOUSE