

# Christmas Menu

CHRISTMAS MENU #1 \$65 plus grats

*Feel free to swap items between menus*

## Starters

### Classic Caesar Salad

*with garlic parmesan croutons in a homemade dressing*

or

### Cream Of Roasted Cauliflower

*red pepper Coulis*

or

### Brie Cheese En Crouete

*with a cranberry sauce*

## Entrees

### Bella Traditional Christmas Dish

*Roasted Vermont Turkey served in its own gravy with apricot glazed ham, Cassava pie, sausage & apple stuffing*

or

### Roasted Pork Shoulder

*in leeks and apple gravy*

or

### Pan Seared Local Fish

*with black seal velouté, toasted almonds and banana*

*\*\*Above mains served with honey glazed Christmas vegetables and roasted potatoes*

### Roasted Pumpkin Lasagna (Vegetarian)

*layered with bechamel and provolone cheese*

## Desserts

### Bella Tiramisu`

or

### Eggnog Flavored Crème Brûlée

or

### Custard Pecan Tart



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# Christmas Menu

CHRISTMAS MENU #2 \$75 plus grats

*Feel free to swap items between menus*

## Starters

### Baby Spinach Salad

*honey roasted local beets, candied pecans, cranberries & apples, balsamic vinaigrette*

or

### Tiger Shrimp Cocktail

*Marie Rose sauce, mango & avocado salsa*

or

### Garlic Portobello Mushrooms

*soft truffle scented polenta & aged parmesan shavings*

## Entrees

### Bacon Wrapped & Stuffed Turkey Breast

*in its own gravy with Apricot glazed ham and cassava pie*

or

### Salmon Fillet En Croûte

*stuffed with garlic spinach and brie cheese, saffron velouté*

or

### Cowboy Rubbed 12oz Angus Ribeye

*in a green peppercorn gravy*

\*\*All served with honey glazed Christmas vegetables and roasted potatoes

### Homemade Gnocchi Alla Sorrentina (Vegetarian)

*fresh tomato and basil sauce, melting mozzarella*

## Desserts

### Bella Cheesecake

*with fresh berries and strawberry coulis*

or

### Warm Apple Pudding

*with a vanilla sauce*

or

### Christmas Pudding

*with a warm Gosling's Black Seal sauce*



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# Christmas Menu

CHRISTMAS MENU #3 \$85 *plus grats*

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## Starters

**Orange Glazed Pan Roasted Duck Breast**

*with a parsnip puree*

or

**Bacon Wrapped Scallops**

*served with mashed pumpkin & toasted pine nuts*

or

**Caramelized Bermuda Onion**

*served with a grape tomato confit & a goat cheese tart on crispy arugula*

## Entrees

**Beef Tenderloin Wellington**

*wrapped in puff pastry and served with mushroom duxelles, liver pate and a Barolo gravy*

or

**Pistachio Crusted Herbs New Zealand Rack Of Lamb**

*with a blueberry gravy*

or

**Pan fried Bermuda Rock fish fillet**

*in a fine herb lemon butter sauce*

**\*\*All served with honey glazed Christmas vegetables and scalloped potatoes**

**Wild Mushrooms, Spinach & Brie Cheese Risotto (Vegetarian)**

## Desserts

**Bella Vista Molten Chocolate Cake**

*served with fresh strawberries & vanilla ice cream*

or

**Pumpkin Pecan Pie**

or

**Christmas Pudding**

*served with a warm Gosling's Black Seal sauce*



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# Christmas Menu

CHRISTMAS MENU #4 \$79 plus grats per 25 persons

*Feel free to swap items between menus*

## Buffet

**House Rustic Focaccia Bread**

*with Olive Tapenade*

**Gourmet Cold Cuts & Cheese Board**

*with Array Of Dips*

**Baby Spinach Salad with Honey Roasted Local Beets**  
*and candied pecans, cranberries & apples with a balsamic vinaigrette*

**Christmas Spiced Cream Of Roasted Pumpkin Soup**

**Smoked Salmon Platter**

*with a dill cream cheese crostini, capers*

**Roasted Vegetables Lasagna**

**Salmon Wellington**

*with a White Zinfandel Saffron Velouté*

**Apricot Honey Glazed Ham**

**Apple Sausage Stuffed Turkey Breast**

*with a cranberry sauce*

**Prime Rib Carving Station**

*with appropriate condiments*

**Honey Glazed Carrots & Parsnips**

**Crispy Bacon Tossed Brussels Sprouts**

**Cassava Pie**

**Scalloped Potatoes**

**Bread & Butter Pudding**

*with Crème Anglaise*

**Bûche De Noël (Yule Log)**

**Bermuda Rum Cake Trifle**



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