



Veuve Clicquot Chalet Clicq-Mas Celebrating Christmas in July

Glass of Veuve Clicquot

Oysters Kilpatrick

Rabbit Rillettes | Pickles | Toasts

Truffled Mushroom Croquettes | Black Garlic Aioli

Slow Roasted Lamb Shoulder | Chestnuts | Pickled Radish

Smoked Salmon Goats Cheese Terrine

Mini Yorkshire Pudding | Roast Beef | Horseradish

Grilled Quail | Cranberry Red Currant Relish

Moreton Bay Bug Butter Croissant: Citrus Poached Bug | Iceberg | Lime Mayo

Eggnog Panna Cotta | Poached Cherries

\$110 per person
(6-10 persons per igloo booking)