



Christmas DAY

STARTER ON ARRIVAL

Chargrilled flatbread, grissini sticks, marinated olives, house dips to share
(v,vo)

ENTREE (select one)

Prawn, scallop, cucumber ricotta roulade with brandy mango cocktail sauce (gf)
Zucchini Ricotta sweetcorn fritters with burnt capsicum spice pronto puree (v,vo,gf)
Smoked chicken pate, cranberry compote, grissini, marinated olives (gf)
Szechuan pepper salt calamari with lime chilli mayo (gf)


MAINS (select one)

Traditional roast turkey, pork and maple glazed ham, dutch carrots, thyme honey pumpkin, broccolini, porter jus and cranberry sauce (gf)
Prosciutto wrapped chicken breast, stuffed with brie, almonds, raisins with potato gratin, asparagus, burnt leek, mustard white wine sauce, confit tomato (gf)
Chargrilled salmon, dutch carrots, asparagus, crispy chats, cashew dill lemon butter puree, confit tomato, micro salad (gf)
Homemade gnocchi, maple roasted pumpkin, sundried tomato, pesto cream sauce, roasted pine nuts, shaved parmesan, and crisp salad topper (v,vo)

DESSERTS (select one)

Steamed plum pudding, brandy custard, candied cherry
Eton mess, deconstructed pavlova, vanilla cream, mixed berry compote, mint (gf)
New York baked cheesecake, homemade berry compote, seasonal berries
Tiramisu, coffee chocolate crumble, mascarpone

We are happy to cater to any dietary requirements,
please discuss with our friendly staff. Bookings essential.
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