

CHRISTMAS DAY MENU

ENTREE

King Prawn Cocktail, Lemon, Marie Rose, Paprika (V) (GF)
Pork Terrine, Cranberry Chutney, Toasted Brioche (GFO)
Oysters, Shallot Vinaigrette (GF)

MAINS

Honey & Mustard Glazed Ham, Chipolata (GF)
Christmas Turkey, Sage & Onion Stuffing, Chipolata

SIDES

Charred Broccolini, Toasted Almonds (VG) (GF)
Roasted Heirloom Carrots, Pumpkin Puree, Pepitas (VG) (GF)
Garlic & Rosemary Roast Potatoes (VG) (GF)
Heirloom Tomato Salad, Basil, Cucumber (VG) (GF)

DESSERTS

Christmas Pudding, Brandy Sauce (V)
Cheese Selection Blue, Brie, Smoked Cheddar,
Quince, Lavosh, Muscatels (V) (GFO)

CHRISTMAS DAY VEGAN MENU

ENTREE

Beetroot Tartare, Brandy Poached Raisins,
Horseradish, Chive, Croutons (GFO)

MAINS

Mushroom & Chestnut Nut Roast

SIDES

Charred Broccolini, Toasted Almonds (GF)
Roasted Heirloom Carrots, Pumpkin Puree, Pepitas (GF)
Garlic & Rosemary Roast Potatoes (GF)
Heirloom Tomato Salad, Basil, Cucumber (GF)

DESSERTS

Dark Chocolate Delice, Mixed Berry Compote (GF)

(GF) - Gluten Free | (GFO) - Can be adapted to gluten free