



Christmas Day

MENU

ENTRÉE

Antipasto Platter Cured meat, prawns, bread, cheese, dips & olives. (V/GFO Available)

MAIN COURSE

Scotch 300g MSA Scotch (served medium), with prosciutto wrapped asparagus, confit potatoes and field mushrooms, prawn skewers with herbed garlic sauce.

Duo of Roast Turkey breast and lamb with roast vegetables and mash, Yorkshire pudding, gravy and condiments.

Atlantic Salmon Fillet pan fried served with confit potatoes, cherry tomato compote, pickled fennel and rocket salad and lemon and dill gremolata.

Mediterranean Vege Stack

Selection of charred Vegetables, (capsicums, eggplant, zucchini, field mushroom, butternut, carrot) grilled lemon and herb polenta cake, vine roasted tomato sauce, basil, pinenut and pea pesto, crispy chickpeas, balsamic glaze.

DESSERT

Mini Pavlova With whipped baileys cream, fresh fruit, passionfruit coulis.
Christmas Trifle Fruit pudding, jelly, custard, cherry cream, meringue and fresh berries.

Choice of 1 option per course