

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)

(V) – Vegetarian | (VG) – Vegan | (GF) – Gluten Free

(GFO) – Can be adapted to gluten free



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

