

CHRISTMAS DAY MENU

ENTREES

KING PRAWN COCKTAIL | LEMON, MARIE ROSE, PAPRIKA | LG, LD

PORK TERRINE | CRANBERRY CHUTNEY SERVED WITH TOASTED BRIOCHE | LGO, LDO

OYSTERS | SHALLOT VINAIGRETTE | LG, LD

MAINS

HONEY & MUSTARD GLAZED HAM | PROSCIUTTO WRAPPED CHIPOLATA WITH GRAVY | LGO, LD

CHRISTMAS TURKEY | SAGE & ONION STUFFING WITH GRAVY | LGO, LDO

SERVED WITH

SEASONAL GREENS | CHARDONNAY VINEGAR | VG, LD, LG

ROASTED HEIRLOOM CARROTS | PUMPKIN PUREE, PEPITAS | VG, LD, LG

GARLIC & ROSEMARY ROAST POTATOES | VG, LD, LG

HEIRLOOM TOMATO SALAD | BASIL, CUCUMBER | VG, LD, LG

DESSERT

SUMMER BERRY PAVLOVA | GF, LDO

SHARING CHEESE SELECTION

BLUE, BRIE, SMOKED CHEDDAR, QUINCE, LAVOSH, MUSCATELS | LGO

CHRISTMAS DAY VEGAN MENU

ENTREE

BEETROOT TAR TAR

BRANDY POACHED RAISINS, HORSERADISH, CHIVE, CROUTONS | VG, LD, LG

MAIN

CHRISTMAS SPICED PUMPKIN

POMEGRANATE, COCONUT YOGHURT | VG, LD, LG

SERVED WITH

SEASONAL GREENS

CHARDONNAY VINEGAR | VG, LD, LG

ROASTED HEIRLOOM CARROTS

PUMPKIN PUREE, PEPITAS | VG, LD, LG

GARLIC & ROSEMARY ROAST POTATOES | VG, LD, LG

HEIRLOOM TOMATO SALAD

BASIL, CUCUMBER | VG, LD, LG

DESSERT

DARK CHOCOLATE DELICE

MIXED BERRY COMPOTE | VG, LD LG