

CHRISTMAS MENU

ENTREES

King prawn cocktail, lemon, marie rose, paprika (GF, V)

Pork terrine, cranberry chutney, toasted brioche (CBGF)

Oysters, shallot vinaigrette (GF, V)

Beetroot tartare, brandy poached raisins, horseradish, chive,
croutons (V, VG, CBGF)

MAINS

TO SHARE

Honey & mustard glazed ham, chipolata (GF)

Christmas turkey, sage & onion stuffing, chipolata

Mushroom & hazel nut roast (V, VG)

SIDES

TO SHARE

Charred broccolini, toasted almonds (V, VG, GF)

Roasted heirloom carrots, pumpkin puree, pepitas (V, VG, GF)

Garlic & rosemary roast potatoes (V, VG, GF)

Heirloom tomato salad, basil, cucumber (V, VG, GF)

DESSERTS

Christmas pudding, brandy sauce (V)

Cheese selection, blue, brie, smoked cheddar, quince, lavosh,
muscatels (V, CBGF)

Dark chocolate delice, mixed berry compote (V, VG, GF)