

CHRISTMAS LUNCH MENU

ENTREE Individual

King Prawn Cocktail Lemon, marie rose, paprika (V, GF)

Pork Terrine Cranberry chutney, toasted brioche (CBGF)

Oysters Shallot, vinaigrette (V, GF)

Beetroot Tar Tar Brandy poached raisins, horseradish, chive, croutons
(V, VG, CBGF) Only for vegan / veg patrons

MAINS Sharing

Honey & Mustard glazed ham Chipolata (GF)

Christmas Turkey Sage & onion stuffing, chipolata

King Ora Salmon En Croute Hollandaise (V, CBGF)

Mushroom & Chestnut Nut Roast (V, VG)

SIDES Sharing

Charred Broccoli 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)

DESSERT Individual

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) Only for vegan / veg patrons