

THE FESTIVE FEAST

CHOICE OF 2 (ALTERNATE DROP) –
ROAST TRIO EXCLUDED

MAIN COURSE ONLY | \$35

TWO COURSE | \$50

THREE COURSE | \$60

ENTRÉES

smoked salmon on basil blini w' crème fraiche & caviar

corn fritters w' avocado, tomato salsa & balsamic glaze (GFO, V)

smoked chicken salad w' roast pumpkin, harlequin tomato, shallots & toasted cashews w' honey mustard dressing (GF)

Planto prawn cocktail w' chiffonade, fresh lime & mango coulis (GF)

MAINS

traditional Christmas roast trio – seasoned & roasted pork leg, honey glazed smoked ham & herb infused roast turkey breast w' a medley of roast vegetables, steamed greens, gravy, apple sauce & cranberry jelly (GFO)

crispy pork belly w' truffle mash potato, steamed broccolini & carrots w' an apple port wine jus (GF)

chicken and turkey roulade filled w' an apricot, sage & mushroom farce sliced & served atop roast pumpkin, braised peas & potato galette w' turkey gravy

crispy skin Atlantic salmon served on a green vegetable risotto w' blistered balsamic cherry tomatoes (GF)

deconstructed filet mignon w' tender sirloin cooked medium served on a potato rosti w' sauteed mushrooms, zucchini & carrot ribbons, bacon curls, beef jus & hollandaise sauce (GF)

vegetable roularde w/ seasonal roast vegetables served with a rich Italian napolitana sauce (V)

DESSERT

plum pudding w' brandy custard, vanilla bean ice cream & macerated strawberries

individual pavlova w' chantilly cream & tropical fruit salad (GF)

individual white Christmas trifle w' raspberry coulis

choc ripple roulade w' fresh berries

