



The Ranch Hotel's 2016 Christmas MENU

Starters

North Queensland Wild Tiger prawns (gf)

Freshly shucked West Coast Tasmanian Oysters (gf)

Western Australian blue swimmer crabs (gf)

Gin and Beet Cured Atlantic salmon gravalax (gf)

Charcuterie

Charcuterie Board selections of local coppa, Jamon Serrano, Sopressa Salami, Portuguese Chorizo, Bresaola and Mortadella

House-made artisan bread basket and Gluten free loaf

Salads

Deconstructed Caesar, cos, bacon lardons, shaved parmesan, croutons (gf without croutons, v)

Corn and pear salad, shaved fennel and passion fruit, creamy gorgonzola and toasted macadamia nut dressing (gf, v)

Smoke baby beetroot and goat's cheese with aragula, garlic crostini, pepitas and pomegranate vinaigrette (v)

Crispy local coppa and sugar bean salad, radicchio and tarragon vinaigrette

Mixed Baby leaf salad with julienne carrots, red capsicum, Spanish onion and cucumber (gf, v, vegan)

Grilled Seasonal Veg with garlic & lemon dressing (gf, v, vegan)



Main Course

Herb & garlic leg of lamb (gf)

Maple and vanilla glazed ham off the bone with apple sauce (gf)

Whole carved turkey with cranberry, apricot & pistachio herb stuffing

Seared Atlantic Swordfish fillet, sautéed leeks and peas, Riesling butter and lumpfish caviar (gf)

Tagliatelle Pasta with semi dried tomatoes, roasted mushrooms, toasted pine nuts, beurre noisette and pecorino (v)

Free Range grilled soy sesame glazed chicken fillet

Steamed Jasmine Rice (v, vegan)

Steamed market vegetables (v, vegan)

Rosemary and Sea Salt roasted fingerling potatoes & pumpkin (v, vegan)

Red wine jus (gf)

Wild Mushroom cream sauce (gf)

Desserts

Cherry and Chocolate yule log cake with salted caramel glaze (gf)

Classic New York baked cheesecake

White Chocolate and Raspberry Cake

Twice-Baked Pavlova with Chantilly cream tropical fruits and passion fruit coulis (gf)

Liquorice infused fruit mince pies

Mini Christmas puddings, brandy butterscotch

Selection of fresh summer fruits (gf, vegan)

Selection of cheese, Mersey valley vintage cheddar, Willow Grove double brie, Aged Camembert, Tarago River Blue with Quince paste, Dried Muscatel Crackers, Crisp Lavosh