



CHRISTMAS DAY MENU

ENTRÉE

FILO PASTRY BON BONS

Filo pastry parcels filled with ham and turkey with a cranberry and apple stuffing served with a dill aioli and salad greens

Filo pastry filled with herbed pumpkin, spinach and pine nuts stuffing served with a dill aioli and salad greens

MAINS

BRANDY GLAZED PORK BELLY

Tender melt in your mouth twice cooked pork belly on a creamy kipfler potato, rocket and raisin salad topped with a rich marmalade and brandy glaze

SURF N TURF

Chargrilled 250gm eye fillet cooked to medium resting on a creamy kipfler potato with green beans topped with tiger prawns in a creamy garlic and white wine sauce

LEMON AND ROSEMARY CHICKEN SUPREME

Pan seared chicken supreme marinated for 24 hours in honey, lemon and rosemary served on roasted sweet potato, pumpkin, red onion and baby spinach topped with a zesty yoghurt sauce

SEARED SALMON PRAWNS AND SCALLOPS

Oven roasted and served with prawns and Scallops on buttered mash and asparagus with Hollandaise sauce

BAKED MUSHROOM AND ROCKET SALAD

Stuffed with goats cheese and grilled Mediterranean vegetables and topped with a dressed rocket salad

DESSERT

CHRISTMAS PUDDING WITH VANILLA CUSTARD

Traditional fruit pudding served with a rich creamy custard

TIA MARIA CHOCOLATE MOUSSE AND DOUBLE CREAM

A rich dark chocolate favourite garnished with rich double cream and strawberry