



CHRISTMAS DAY

MENU

Entrees

Roast butternut pumpkin soup with assorted bread rolls

Steamed prawns with a signature cocktail sauce

Chilli mussels cooked in a rich Napoli sauce

Crab & prawn croquettes with roasted garlic, citrus, Japanese aioli

Mains

Champagne & apricot glazed leg ham

Traditional roast turkey with Madeira wine jus, cranberry sauce & apple sultana bread stuffing

Cone bay barramundi topped with capsicum, onion and caper with a white wine and balsamic glaze

Seasonal vegetables sautéed in garlic butter

Honey glaze roasted brussels sprouts with crispy bacon

Confit rosemary royal baby potato

Sweet potato mash with roasted walnut and crushed pork belly cracklings

Salads

Farfalle pasta salad with ham, cheddar, zucchini & tomato tossed in creamy dressing

Chefs selection of fresh salads & dressings: Italian, greek & honey mustard dressing

Berry salad with greens, orange, plum, radicchio with very berry vinaigrette

Desserts

Warm Christmas pudding with brandy custard

Seasonal fresh fruits

Strawberry & chocolate fountains

Chocolate Mud cake