

Christmas Day

3 Course set menu

Breads and dips to start

Starters:

Caramelised onion, fig and blue cheese tart, topped with prosciutto, rocket and a parmesan garnish salad

Fresh prawns on a bed of mixed leaves, smoked salmon rosettes, mango, walnuts and cherry tomato with a seafood sauce dressing

Duck spring rolls with a fresh herb garnish, on nasi goreng rice and Thai style dipping sauce

Mains:

250 gr Eye Fillet served with cheesy potato and herb croquettes and a red wine jus

Pistachio and fig stuffed Turkey breast served on a bed of sweet potato mash with a white wine and dijon mustard cream jus'

Crispy skin salmon served on potato gratin with a sage and butter sauce

All mains served served with buttered greens

Dessert:

Brandy Christmas Trifle served with Chantilly cream

Steamed Christmas pudding with brandy custard and Chantilly cream

Pavlovas served with berry coulis and fresh summer fruit

Kids menu:

Half serve cheesy garlic bread

200g sirloin steak with sweet potato mash and greens

OR

Fish and chips

Pavlova or bowl of ice cream with topping