

CHRISTMAS DAY MENU

ENTREES

King Prawn Cocktail, Lemon, Marie Rose, Paprika (V, GF)

Pork Terrine, Cranberry Chutney, Toasted Brioche (CBGF)

Oysters, Shallot Vinaigrette (GF)

VEGAN OPTION – Beetroot Tar Tar, Brandy Poached Raisins, Horseradish, Chive, Croutons (VG, CBGF)

MAINS

Honey & Mustard Glazed Ham, Chipolata (GF)

Christmas Turkey, Sage & Onion Stuffing, Chipolata

VEGAN OPTION – Mushroom & Chestnut Nut Roast (VG)

SHARED SIDES

Charred Broccolini, Toasted Almonds (VG, GF)

Roasted Heirloom Carrots, Pumpkin Puree, Pepitas (VG, GF)

Garlic & Rosemary Roast Potatoes (VG, GF)

Heirloom Tomato Salad, Basil, Cucumber (VG, GF)

DESSERTS

Christmas Pudding, Brandy Sauce (V)

Cheese Selection Blue, Brie, Smoked Cheddar, Quince,
Lavosh, Muscatels (V, CBGF)

VEGAN OPTION – Dark Chocolate Delice,
Mixed Berry Compote (VG, GF)

(GF) - GLUTEN FREE | (CBGF) - CAN BE GLUTEN FREE
(V) VEGETARIAN | (VG) - VEGAN