

Christmas Day

\$98.00 per person



Entrée

Soup of the Day

Pork Belly

Twice Cooked Pork Served with Sweet Potato Puree, Pan Seared Scallops Topped with Star Anise Jus

Smoked Salmon Stack

Layers of Crisp Pastry filled with Smoked Salmon, Tomato, Pesto, Garlic & Avocado Salsa

Calamari & Chorizo Salad

Salt & Pepper Calamari & Chorizo Served on a Bed of Mixed Salad Topped with a Vinaigrette Dressing

Garlic Prawns

Pan Fried Prawns in a Creamy Garlic Sauce Served on Jasmine Rice & Salad

Mains

Oven Roasted Duck Breast

Served on a Zucchini Corn fritter with Braised Cabbage & Poached Balsamic Pears topped with a Red Currant Jus

Open Beef Wellington

Eye Fillet Served on a Potato Rosti with Pate, Roasted Tomatoes Mushroom Sauce & Topped with a Puff Pastry Cap

Baked Atlantic Salmon

Served with a Couscous & Salad Topped with Dill sauce

Chicken Filo

Chicken, Ham, Camembert, Sun-Dried Tomatoes & Spinach Wrapped in a Filo Pastry

Served with Sweet Potato Chips, Salad & Hollandaise sauce

Herb Encrusted Lamb Rack

Rack of Lamb Coated in Herbs & Breadcrumbs Served with a medley of Roasted Vegetable Sweet Potato Puree

Topped with a Red Current & Rosemary Jus

Desserts

Mixed Berry Pavlova Parfait

Layers of Mixed Berries, Meringue & Cream Topped with Strawberry Coulis

Plum Pudding

Served with Brandy Custard

Vanilla Panna Cotta

Served with a Pistachio & Coconut Soil & Berry Coulis

Christmas Trifle

Layers of with Vanilla & Jam Sponge, Peaches & Custard

Vegetarian Options on Request

Menu subject to change depending on fresh produce