

A FESTIVE CHRISTMAS LUNCH MENU

COLD CUTS & TERRINES

Selection of Terrines with Chutney and Pickles
Charcuterie Board with Fresh Bread & Accompaniments
Chargrilled and Marinated Vegetables | V
Basket of Vegetable Crudités – Olive Tapenade, Anchoiade, Soft
Cheese and Basil | V

SOUP

Honey Roasted Pumpkin – Smoky chipotle granola and sourdough | V

SALADS

Spinach, Avocado, Pomegranate, Walnut and Apple Christmas Salad | V
Heirloom Tomato Salad – Basil, marinated feta, black olives | V
Winter Slaw with Maple-Dijon Dressing | V
Potato Salad – Pancetta, eggs, and Cheddar with mustard mayonnaise

SEAFOOD ON BED OF ICE

Fresh Coffin Bay Oyster, Mignonette, Lemon | A
Bloody Mary Oyster Shooter | A
Whole-Cooked Prawns, Cocktail Sauce, Lemon | A, GF
Mediterranean Octopus Salad | A
NZ Marinated Spicy Mussels | I
Saddletail Namus | A, GF

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LIVE CARVERY STATION

Spiced Honey Glazed Leg of Ham, with mustard and cider sauce
Traditional Roast Turkey with Cranberry Sauce, Walnut and sage stuffing
Roasted Beef Rump & Gravy | GF
Garlic and Rosemary-Roasted Baby Potatoes
Broccoli Sauteed Garlic Butter | V

HOT DISHES

Confit Lamb with Preserved Lemon and Rosemary, Confit Garlic, Lamb Jus | GF
Grilled Kingfish with Peas à la Française and Hollandaise Sauce | GF, A
Creamy Baked Pasta | V
Eggplant Parmigiana, Napoli Sauce, Mozzarella and Basil | V
Honey Roasted Pumpkin Wedges, Walnut and Marinated Goat Cheese | V
Cauliflower Steak | V

DESSERTS SELECTION

Christmas Pudding with Brandy sauce | V
Pavlova with Summer Fruits, Chantilly Cream & Passionfruit Coulis | V, GF
Chocolate Fountain and Strawberries
Panna Cotta | Fruit sauce | V, GF
Assorted Petit Cheesecakes
Tiramisu
Profiteroles
Fresh Fruit Platter | V, GF
Cheese Platter & Crackers