

Christmas Day Menu

Lunch & Dinner 2017

To Start....

*Cream of Cauliflower Soup
Classic Pumpkin Soup
A selection of Freshly Baked Bread Rolls with Chilled Butter*

From the Ocean....

*Chilled, Shell on West Australian Prawns
Oysters Natural on a Bed of Ice with Lemon & Lime on the side*

From the Farm.....

*Roast Turkey Breast with Cranberry Sauce
Honey Glazed, Double Smoked Ham
Roast Pork, Apple Sauce & Pork Crackling
Roast Striploin of Beef with Yorkshire Pudding & Pan Gravy*

Something Hot....

*Fettuccini tossed in a Creamy Garlic & Bacon Sauce with topped with Pecorino
Indian Butter Chicken with Jasmine Rice
Chilli Mussels in a Spicy Thai Tomato Sauce
Seared Tiger Prawns with Garlic Butter
Roast Vegetable Strudel*

Something Cold....

*Nicoise Salad
Italian Inspired Salad tossed in Pesto
Seasonal Garden Salad with House Dressing
Greek Salad of Tomatoes, Red Onion & Cucumbers with Red Wine Dressing, finished
with Crumbled Feta & Black Olives*

From the Vegi Patch....

*Rosemary Roasted Potatoes with Sea Salt
Roast, Cumin Infused Pumpkin
Brussel Sprouts in Paprika Butter
Broccoli Florets
Honey Roasted Batons of Parsnip & Carrots*

Something Sweet.....

*Traditional Steamed Christmas Pudding finished with Brandy Spiked Custard
Pavlova topped with Seasonal Berries & Whipped Vanilla Cream
Decadent Chocolate Eclairs filled with Rich Custard Cream & drizzled in Dark Chocolate
Selection of Cheesecakes & Gateaux*



