

CHRISTMAS MENU

ENTRÉE

Potato & Leek Soup *GFA VG Topped with croutons and shallots*

Blue Swimmer Crab, Mango & Tomato Stack *GF With chiffonade lettuce and house dressing*

Cold Seafood Plate GF

Tiger prawns, seared scallops on half shell, smoked salmon and blue swimmer crab meat

MAIN

Traditional Roast Turkey & Ham

Mashed potato, roast vegetables, roast potatoes, cheesy cauliflower, Brussel sprouts, gravy and stuffing

Chicken Breast Supreme GF

Stuffed with baby spinach, Mozzarella, ricotta and semi-dried tomatoes served with mashed potato and roast chicken jus

Char Grilled 300gr Scotch Fillet GF With potato gratin, broccolini and café de Paris butter

Oven Roasted Vegetable Filo Scroll *V With capsicum puree and ratatouille*

DESSERT

Traditional Christmas Pudding

With custard and ice cream

Traditional Sherry Trifle GF

Layered sherry soaked sponge, custard, cream and mixed berry compote

Raspberry & Prosecco Jelly Topped Panna Cota GF Served with a berry coulis

GF-Gluten Friendly | GFA-Gluten Friendly Available | V-Vegetarian | VG-Vegan For any other dietary requirements please advise when booking online in the dietaries section