

Christmas Day Menu 2018

\$110 per person

Entrée

Summer vegetable soup finished with parmesan croutons

Marinated king prawns served with avocado mousse, salmon roe and a grapefruit, pickled cucumber & shaved radish salad

Duck breast salad - tea smoked duck breast, fresh pear, pomegranate, shaved fennel, dukkha brushed toast and topped with persian feta

Main

Traditional roast turkey, roast pork & baked ham accompanied by roasted seasonal vegetables , pork & veal stuffing and cranberry gravy

Chicken breast with a pistachio and pork stuffing , wrapped in prosciutto and accompanied by a silky corn puree, roasted swiss brown mushrooms & asparagus spears

Confit salmon fillet, pan seared and served with pickled potato salad, poached scallops, asparagus and crème fraiche

Pumpkin & ricotta agnolotti, toasted hazelnuts and lemon butter finished with shaved beets and parmesan crisps

Dessert

Lemon panacotta finished with fresh raspberries, almond praline & toasted marshmallow

Traditional plum pudding with brandy sauce and cream

Chocolate Bomb – layers of chocolate ice cream and sponge smothered in toasted meringue and served with cherry coulis, fresh cherries & ganache