

Christmas Day Menu 2019

\$120 per person

Entrée

Summer vegetable soup
finished with parmesan croutons

Seafood Trio

*Poached & marinated crystal bay prawns with a lemon, parsley & garlic aioli
Harvey bay scallop ceviche in lime & coriander with salsa verde
Blue swimmer crab salad with baby frisse, capers, red onion & crème fraiche*

Three Things Duck

*Tea smoked breast, beetroot gel, honeyed walnut crumb & pickled fig
Peppered liver & orange pate with melba toast
Leg & streaky bacon terrine, celeriac remoulade with pickled relish*

Main

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

Free range chicken breast
filled with a hazelnut veal farce with a sage & lemon sauce served with butter beans, potato galette and topped with pancetta

Oven roasted Tasmanian salmon
Centre cut fillet with Morton bay bug croquette, asparagus spears & saffron cream sauce

Large house made mushroom ravioli
Tossed through burnt butter, thyme, garlic and lemon with red hill goat's cheese, rocket pesto, truffle oil & shaved king mushrooms

Dessert

Chocolate & Cherry Trifle
Layers of couverture dark chocolate, crème patisserie, almond & chocolate cake, liquor marinated cherries and jelly topped with fresh cherries & fairy floss

Traditional plum pudding
with brandy sauce and cream

Mango Semifredo
Frozen mango curd parfait, fresh raspberries, smashed meringue and toasted coconut

Tea, coffee & after dinner mints