Christmas Day
MENU

Entree

A festive grazing table featuring:
Premium cured & cold meats
Artisan breads & rolls (LGO)
Selection of house made dips & condiments (V, VG, LG)
Chilled prawns with a variety sauces (I)
Smoked salmon (A)
Fresh seasonal salads & Fresh Fruit (V, VG, LG)

Mains

Traditional Christmas Roast Platter
Roast turkey & Glazed Christmas ham (LG)
Slow-cooked beef brisket (LG)
Pigs in blankets & Traditional stuffing (V)
Mini Yorkshire puddings (V)

Seasonal Vegetable Accompaniments
Cauliflower cheese (V, LG), Duck Fat Roast Potatoes (VO, LG)
Mixed greens (V, LG, VGO)
Green peas & Maple glazed baby carrots (LG, V)
Spiced roast pumpkin (VG, V, LG)

Dessert

A festive dessert platter featuring
Assorted petit fours (LGO, V)
Selection of cakes and slices (V, LGO)
Traditional fruit mince pies (V)
Freshly baked cookies (V)
(Vegan desserts available on request)

Please note: Vegetarian & Vegan Mains available upon request.

(LG) Low Gluten | (LD) Low Dairy | (V) Vegetarian | (VG) Vegan | (LGO) Low Gluten Option
(LDO) Low Dairy Option | (VO) Vegetarian Option | (VGO) Vegan Option
Seafood Origin: A - Australia | I - Imported