



Christmas Set Menu NO 3

Warm roasted lamb salad w toasted walnuts, crisp root vegetables and a light pomegranate dressing

Warm smoked chicken over light waldorf style salad w herbed yoghurt dressing

Main Fare

Maple roasted Turkey breast w chestnut and bourbon marinated cranberry stuffing and a riesling gravy

or

Oven baked Salmon w white miso and roasted lime topping over a crisp soy butter

or

Mustard and Clementine slow roasted ham w mandarin compote and mushroom jus

or

Char grilled port wine marinated 200gm beef filet w roasted garlic jus

or

Vegetarian grilled mushrooms on garlic mash w lemon butter

All main fare are accompanied w minted peas , fresh asparagus, roasted pumpkin, and young potatoes , all served platter style for sharing

Desserts

Chocolate brownie w cassis marinated berries and Chantilly cream

Gourmet ice cream w meringue and fresh strawberries

Strawberry pudding w berry jelly and fresh cream

Two Course - Entrée & Main \$60 per person

Three Course - Entrée, Main & Dessert \$72 per person

Non-refundable deposit of \$20 p.p. applies

Minimum 10 people per booking