



Festive Set Menu 2019

Entrée

Oscars Pate *GF optional*

Classic port, orange and chicken liver pate served w flatbread thins, crudities, cornichons and an apple-pear chutney

Prawn and Chorizo Skewers *GF*

Grilled Prawn and Chorizo skewers, topped with a Romesco sauce and fresh herbs

Baked Brie

Crumbed baked Brie, served with a Cranberry sauce and toasted, crusty ciabatta bread

Main

Traditional Seasoned Roast Turkey

served with all the festive trimmings!

Fillet Mignon *GF*

S.A. Black Angus fillet, wrapped in bacon served roasted duck fat potatoes and seasonal vegetables, finished with a creamy mushroom sauce

Grilled Atlantic Salmon *GF*

Atlantic Salmon with sea salt potatoes and charred asparagus, topped with a warm pesto Hollandaise

Melanzane Parmigiana *V/Vegan optional*

lightly battered, deep fried Eggplant, with Napoli sauce, fresh basil and shaved parmesan

Dessert

Warm Christmas Pudding *GF optional*

served w brandy anglaise, berry coulis and double cream

Home-made Chocolate Mousse *GF*

fresh mint and a cherry on top

Festive Berry Cheese Cake

home-style, baked cheese cake, topped with summer berries and coulis, dusted with flakes of white chocolate

All Festive Menu's served with Christmas Bon-Bons and Festive Cheer!

\$49pp/ Minimum Group Size for Set Menu is 6p, and must be Booked in Advance.
Please advise of any allergies or dietary requirements when booking. Please allow minimum 2hours.