



# Christmas Lunch at Images 2023

## Entrée - Choice of

- ❖ *Marinated King Prawn & Avocado Bruschetta*, served on sourdough, with a Corn Salsa, Fetta, Olive Oil & Balsamic Dressing  
*Gluten Free Available*
- ❖ *Mini Chicken & Pesto Filo*  
served with Tomato Relish topped with Cucumber & Capsicum Salsa
- ❖ *Vegan Pumpkin Arancini* with Sweet Chilli Jam, topped with Tomato Relish & Pine Nuts  
*Gluten & Dairy Free*

## Mains - Choice of

- ❖ *Honey Glazed Roast Turkey & Leg Ham* served with Roast Potatoes & Steamed Vegetables served with Cranberry Sauce & Gravy.  
*Gluten Free & Dairy Free Available*
- ❖ *Oven Baked Tasmanian Salmon* served on Sautéed Mushrooms, Potato Gnocchi & Asparagus with Pea Puree topped with Apple & Seaweed.
- ❖ *Rack of Lamb* served with Pumpkin Puree, Scallop Potatoes, Broccolini, Roast Tomatoes with Port Wine & Red Currant Jus  
*Gluten Free*
- ❖ *Chicken, Bacon & Spinach Pinwheel* filled with Soft French Brie served with Scallop Potatoes, Broccolini & Baby Carrots, Plum & Ginger Sauce
- ❖ *Potato Gnocchi - Asparagus, Spinach & Mushroom, Walnut & Butter Sauce*  
*Gluten Free & Vegan*

## Dessert - Choice of

- ❖ *Traditional Christmas Pudding* served with Custard & Brandy Butter
- ❖ *Chocolate Lava Cake* served with Ice-Cream & Cookie Crumb  
*Gluten Free*
- ❖ *Strawberry Yogurt Semifreddo* served with Cream & Mixed Berries.
- ❖ *Crème Caramel* served with Honeycomb

**\$130 per head / kids menu (under 12 years) \$50**