

Christmas Day Luncheon 2026

The start

DUCK CONFIT CROQUETTES, CARROT & GINGER PUREE, PICKLED RED CABBAGE SLAW.
DRIZZLED WITH ORANGE & HONEY DRESSING

KING PRAWN COCKTAIL CRISPY WONTON CUP FILLED WITH KING PRAWNS, AVOCADO, MANGO AND CUCUMBER, LIME AND CHILLI SAUCE **(GFFA)**

BEETROOT CARPACCIO. SLICED ROAST BEETROOT, BAKED BRIE, POACHED PEAR, PICKLED ONION, TOASTED WALNUT, BALSAMIC HONEY VINEGAR DRESSING **(GFF)**

SMOKED SALMON ROSE. CRISP GOLDEN POTATO ROSTI, HORSERADISH & DILL CRÈME FRAICHE, SMOKED SALMON, CAPERS, PICKLED SHALLOTS, CHARRED LEMON

The middle

TRADITIONAL HONEY & ALMOND GLAZED ROAST TURKEY, SLICED LEG HAM. ROAST CHAT POTATO, SEASONAL GREENS, PORT WINE GRAVY, CRANBERRY CRUMB. **(GFFA)**

SLOW COOK PRESSED LAMB SHOULDER. ROASTED GARLIC & PUMPKIN PUREE, CHARRED BROCCOLINI, ROASTED CHERRY TRUSS TOMATOES, SCALLOP POTATO, ROSEMARY INFUSED RED WINE JUS. **(GFF)**

CHICKEN BREAST ROULADE. FILLED WITH ROAST RED PEPPERS, MUSHROOMS, RICOTTA & BASIL WRAPPED IN AGED PROSCIUTTO ON A BED OF PEA PUREE WITH BROCCOLINI, GOLDEN CRISPY POTATO ROSTI, DUTCH CARROTS, WHITE WINE & THYME REDUCTION. **(GFFA)**

HERB CRUST ATLANTIC SALMON FILLET. DILL, LEMON & PARMESAN CRUST, MEDITERRANEAN ROASTED VEG, PEARL COUSCOUS PILAF, CHARRED ASPARAGUS & ORANGE HOLLANDISE **(GFFA)**

SAFFRON, WILD MUSHROOM & TRUFFLE RISOTTO. ASPARAGUS, GRATINATED CHERRY TOMATOES, CRISPY ENOKI MUSHROOMS, PARMESAN CRISPS. **(GFF)**

The delicious finale

TRADITIONAL CHRISTMAS PUDDING. VANILLA CUSTARD, BRANDY BUTTER

TRIPLE CHOCOLATE AND CHERRY BROWNIE. WARM CHOCOLATE GANACHE, VANILLA ICE CREAM, CHERRY GLAZE **(GFF)**

MANGO AND PASSIONFRUIT TART. CRÈME FRAICHE, MIX BERRY COMPOTE

PISTACHIO AND LIMONCELLO TIRAMISU. WHIPPED CREAM, PISTACHIO PRALINE.

ADULTS \$150

CHILDREN 12 YEARS & UNDER \$60

CHILDRENS MENU AVAILABLE UPON REQUEST

DIETARY REQUIREMENTS TO BE INFORMED AT TIME OF
PAYMENT