

Christmas 2017

Menu

Breads

Charred Turkish breads, beetroot hummus, spiced crispy chickpeas^V

Entrée tasting plate

Three cheese arancini with chipotle aioli^{V | NF}

Vodka and dill cured salmon with seeded mustard, soy and honey dressing^{LF | NF}

Bangbang chicken salad with lychee and roast peanut dressing^{LF | GF}

Main Course

Free range turkey breast with sage, and smoky bacon stuffing,

Orange and mango glazed ham, creamy potato gratin,

Grilled asparagus and roast baby carrots with pan gravy^{NF}

Dessert

Pistachio, Strawberry and vanilla panna cotta with white chocolate and cranberry garibaldi biscuit

Tea and coffee with mini mince tarts and chocolate rum balls

Includes 5 hour beverage package

DIETARY KEY: GF - Gluten Free* | NF - Nut Free* | V - Vegetarian | LF - Lactose Free

*Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts.