



CHRISTMAS DINNER

STARTER

Please select one

Cold Seafood Salad (GF)

a refreshing mix of chilled prawns, seasonal seafood tossed with crisp greens and a light citrus dressing.

Tomato Tart and Goat Cheese

Roma tomatoes baked in golden puff pastry with creamy goat cheese and apple balsamic, finished with fresh baby herbs

Ham Hock and Duck Liver Terrine (VG)

garnished with gribiche sauce and pickled onion.

MAIN COURSE

Please select one

Baked Potato Gnocchi (VG)

tossed with roasted artichoke, kale and cherry tomatoes, finished with parmesan and lemon-sage butter.

Lamb Saddle (GF, DF)

tender lamb saddle stuffed with spiced fruit and wilted spinach, served with a rich mushroom jus

Pan Fried Fish of the Day (GF)

served with a hearty seafood chowder of baby clams, prawns and mussels, finished with a fragrant Noilly Prat sauce.

DESSERT

Please select one

Traditional Christmas Cake

mixed berry's compote and custard (contains nuts)

Chocolate Fondant (GF)

Frangelico cream and cherry compote.

Rhubarb Shortcake

GF - Gluten Free | DF - Dairy Free | VG - Vegetarian

