



Christmas

MENU 2018

ENTRÉE

Citrus-Cured Salmon
*with horseradish cream, pickled
cucumber and orange dressing*

MAIN

Stuffed Roast Turkey Breast
*with creamed potato, sliced ham,
cranberry jus and roast vegetables*

DESSERT

Traditional Christmas pudding
*with brandy crème anglaise, macerated cherry & Chantilly cream
(includes mince pie and bonbon)*

TWO COURSES \$45 | THREE COURSES \$57