

CHRISTMAS DAY

..... MENU

❄️ ENTREE ❄️

KING PRAWN COCKTAIL

Lemon | Marie Rose | Paprika
(GF) (V) (DF)

PORK TERRINE

Cranberry Chutney |
Toasted Brioche
(CBGF)

OYSTERS

Shallot Vinaigrette
(GF) (V) (DF)

VEGAN OPTION: BEETROOT TAR TAR

Brandy Poached Raisins |
Horseradish | Chive | Croutons

🎄 SHARED MAINS 🎄

HONEY & MUSTARD GLAZED HAM

Chipolata
(GF) (DF)

CHRISTMAS TURKEY

Sage & Onion Stuffing | Chipolata

MUSHROOM & HAZELNUT ROAST

(VG)

• SHARED SIDES •

CHARRED BROCCOLLINI

Toasted Almonds
(VG) (GF) (DF)

ROASTED HEIRLOOM CARROTS

Pumpkin Puree | Pepitas
(VG) (GF) (DF)

GARLIC & ROSEMARY POTATOES

(VG) (GF) (DF)

HEIRLOOM TOMATO SALAD

Basil | Cucumber
(VG) (GF) (DF)

❄️ DESSERTS ❄️

CHRISTMAS PUDDING

Brandy Sauce
(V)

CHEESE SELECTION BLUE

Brie | Smoked Cheddar | Quince |
Lavosh | Muscatels
(V) (CBGF)

VEGAN OPTION: DARK CHOCOLATE DELICE

Mixed Berry Compote
(VG) (GF) (DF)

(GF) GLUTEN FREE (CBGF) CAN BE GLUTEN FREE
(V) VEGETARIAN (VG) VEGAN (DF) DAIRY FREE