

## CHRISTMAS DAY & BOXING DAY 3 COURSE SET LUNCH MENU

### APPETIZER

#### **Prawn cocktail**

Poached prawns, sauce Marie Rose, cos lettuce, avocado puree & citrus

#### **Parfait**

Foie gras and chicken liver parfait, toast & quince puree

#### **Tomato and crab**

Dressed crab, Japanese fruit tomato, avocado, tomato jelly, brioche, caviar, basil, chives & dill

#### **Fennel (V)(GF)**

Braised and raw fennel, orange, ginger & honey dressing, garlic, toasted almonds, coriander & fennel pollen

#### **Gravlax**

House cured salmon, potato salad, dill & honey mustard sauce

#### **Butternut squash**

Butternut squash veloute, toasted pumpkin seeds, aged parmesan & brioche croutons

### MAIN

Accompaniments for the main course are served family style and include pomme puree, stuffing, cippolattas, creamed corn, maple glazed Brussels sprouts & smoked streaky bacon

#### **Slow cooked turkey breast & leg**

Turkey jus, bread sauce & cranberry sauce

#### **Roasted Rib of Beef**

Roasted bone marrow and beef jus

#### **Honey-glazed Pork Rack**

Pork jus

#### **Risotto**

Jerusalem artichoke risotto, crispy Jerusalem artichokes, aged parmesan & rocket

#### **Dover Sole for 2 (600 supplement for 2)**

Whole pan-fried dover sole, olive oil crushed potatoes, grilled broccolini and salsa verde

### DESSERT

#### **Rice pudding**

Vanilla rice pudding, raspberry jam & candied pecans

#### **Trifle**

Grapefruit & rose trifle with madeleines

#### **Chocolate**

Warm chocolate fondant & honey ice cream

#### **Mince pies**

Spiced, dried fruit pies

### COFFEE OR TEA

988