



Christmas' Day Dinner

2 seatings: 5.00pm or 7.30pm

Amuse-Bouche

Compressed melon, whipped sour cream, & togarashi.

To Begin

Traditional French Onion Soup

GFA, DFA

This French classic of caramelised onions in a rich broth is topped with a glazed Gruyère cheese crouton.

Spice-Roasted Stone Fruits GF, DFA, V
With whipped goat cheese, rocket pesto, & toasted almonds.

Home-Cured & Smoked Salmon GF, DF
With avocado pâté, pickled fennel & cucumber, & orange vinaigrette.

Palate Cleanser

Citrus Vodka Granita

The Main Event

Angus Beef Fillet

GF

Cooked to medium & served with truffle-flavoured mashed potatoes, baby carrots, mushrooms, & red wine jus.

Twice-Cooked, Locally Raised Pork Belly

GF, DFA

Beautifully tender with crispy crackling served on a parsnip puree, braised red cabbage, & pan gravy.

White Wine Braised Cabbage Wedge

GF, DF, VE

With bell pepper muhammara, coconut labneh, dukkah, mint, & pomegranate.

Christmas Roast Platter GFA, DFA
Canterbury Valley turkey roulade & glazed champagne ham served with roasted vegetable medley, cranberry & onion stuffing, & gravy.

The Finishing Touch

Choose from a selection of delectable desserts together with seasonal berries & accompaniments from the buffet:

Cheesecake Selections

Strawberry & Passionfruit

Yule Log

Christmas Pudding with Custard

Pavlova with Seasonal Berries & Citrus Curd

Chocolate Tart

Fruit Trifle

Petit Four

Macarons, Assorted Slices, Mini Doughnut, Profiterole

Tea & Coffee

DF – Dairy Free

GF – Gluten Free

DFA – Dairy Free Available

GFA – Gluten Free Available

VE – Vegan

Bistro seating:
\$125pp
Bar seating: \$115pp
Children 5-11y:
Half price!

BOOK
NOW!