COCKTAILS & CHRISTMAS MENU

FRIDAY 18 DECEMBER

2 COURSE $65pp 3 COURSE $85pp

Please nominate your preferred menu package and submit guest meal selections by Monday 7th December. Dietary requirements can be catered for with advance notice.

ENTREE

Fig & Honey Butter Board (Shared)

Whipped butter with fig, cranberry, honey, bacon, prosciutto, feta, toasted nuts, balsamic and warm sourdough.

MAIN COURSE

Cranberry & Orange Honey Brandy Glazed Roasted Chicken Breast

Pancetta and walnut stuffing, duck fat potatoes, honey-glazed carrots, seasonal greens and rosemary jus.

Crispy Skin Salmon

Grilled asparagus, buttered peas, lemon gel, duck fat potatoes, heirloom carrots and citrus beurre blanc.

Pork Cutlet with Vino Cotto & Rosemary

Duck fat potatoes, honey-glazed carrots, green beans and seasonal greens.

Roasted Pumpkin & Spinach Wellington (V)

Roasted pumpkin, spinach, feta and pine nuts in golden puff pastry with celeriac purée, cherry reduction and sage beurre noisette.

DESSERTS

Buttermilk Panna Cotta with Salted Brandy Caramel

Christmas berry compote, toasted nuts and almond biscotti.

Christmas Pudding Spring Roll

Brandy custard, salted caramel, vanilla bean ice cream and spiced berry compote.