

CHRISTMAS MENU 2023

GLASS OF SPARKLING WINE ON ARRIVAL

AMUSE BOUCHE ON ARRIVAL

*Smoked Salmon, Cream Cheese Mousse, Pickled Cucumber
Compressed Watermelon, Black Forest Ham, Balsamic Glaze
Roasted Cherry Tomato and Parmesan Phyllo Cups*

STARTERS (Choose one)

*Baked Camembert, Balsamic Glazed Figs, Wild Rocket, Crostini
Tempura Prawn, Chilli and Mango Salsa, Sweet Soy Glaze
Seared Duck Breast, Blood Orange, Fennel Salad, Walnuts*

MAINS (Choose one)

*Whole Roast Ribeye, Yorkshire Pudding, Red Wine Jus
Rolled Roasted Pork Belly, Cinnamon Apple Stuffing,
Cranberry Sauce
Garlic and Rosemary Roast Leg of Lamb, Mint Sauce
Beetroot and Baby Spinach Wellington, Goats Cheese,
Balsamic Reduction*

SIDES

*Honey Roasted Parsnips
Duck Fat Potatoes
Cauliflower and Broccoli Cheddar Cheese Gratin
Cinnamon Roasted Butternut
Apple, Pecan, Feta and Baby Spinach Salad*

DESSERTS (Choose one)

*Salted Caramel Panna Cotta, Peppermint Chocolate Ice Cream,
Coconut Biscuit Crumb
White Chocolate Mousse Ganache, Spiced Orange Compote,
Gingerbread Tuille
Christmas Cheese Board
Tea and Coffee Station*



KIDS MENU 2023

CAPPY FRUIT JUICE ON ARRIVAL

STARTERS

(Choose one)

Mini Cocktail Sausages in Puff Pastry with Smokey Barbeque Sauce

Mozzarella Cheese Sticks with Homemade Marinara Sauce

MAINS

(Choose one)

Christmas Tree Ham and Pineapple Pizza (can be vegetarian)

Roast Ribeye, Cauliflower and Cheese Bake, Roast Potatoes

DESSERTS

(Choose one)

Homemade Chocolate Chip Cookies and Milk

Reindeer Brownie (Pretzels, Smartie, Mini Marshmallows)

