

CHRISTMAS IN JULY MENU

ENTRÉE

King prawn cocktail

King prawns, pickled cucumber, avocado, marie rose (gf)

Chicken pork & tarragon terrine

Parma ham, quince and caramelised onion relish, crostini (gfo, df)

Potato rosti

Olive tapenade, caramelised onion, sundried tomato (gf,v,vg,df)



MAINS

Turkey & ham

Roast turkey, leg ham, roast potatoes, honey glazed carrots, stuffing balls, braised red cabbage, cranberry sauce, gravy (gfo)

Mushroom & goats cheese wellington

Puff pastry wrapped wild mushrooms, beetroot and goats cheese with side of roast potatoes, honey glazed carrots, stuffing balls, braised red cabbage and gravy (v)

Pulled beef cottage pie

Slow braised pulled beef in savoury red wine sauce topped with creamy mash potato. Served with a side of honey glazed carrots, stuffing balls and braised red cabbage (gfo)

Crisp skinned atlantic salmon

Warm kipfler potato and broccolini salad, white wine lemon cream sauce (gf)

DESSERTS

Christmas pudding

Brandy custard and sour cherries

Pavlova

Soft meringue, orange curd, vanilla cream and strawberries (gf)

Sticky date pudding

Butterscotch sauce, vanilla cream