



CHRISTMAS MENU 2021

CANAPES

tartlet with pumpkin hummus , crispy chickpeas, salsa verde
prosciutto, cherry tomato and baby bocconcini skewer- pesto
smoke salmon blinis

oysters with bloody mary, lime salsa, shallot and sherry vinegar

ON THE TABLE

bread rolls (1.5) 1.5 per person, olive tapenade, dukka, evo olive oil
balsamic vinegar

ENTREE

prawn cocktail with sauce, iceberg lettuce, cherry tomato, dill, lemon
cold cut plate - mortadella, salami, cheddar cheese cubes, cornichons,
bush tomato chutney

mushroom and truffle bruschetta, gf bread, truffle oil, rocket

MAIN COURSE

turkey and ham, stuffing, broccolini, mash, cranberry gravy

baked salmon with fennel, orange and chat potato salad , chive beurre
blanc

gnocchi with roast pumpkin, baby spinach, toast pine nuts and dukkah
whipped feta

DESSERT

plum pudding with butterscotch sauce , vanilla ice cream

citrus tart with mascarpone, burnt orange salad, berries

vegan chocolate mud cake, cashew coconut cream, toast coconut