



# Christmas DAY

## COLD PLATTERS

Toasted breads and assorted dips (VG)

Natural oysters on ice with lemon (GF)

Chilled ocean prawns with cocktail sauce

Tasmanian smoked salmon, capers, red onion, cream cheese, lemon wedges (GF)

Antipasto platter of marinated vegetables, charcuterie and house pickles

The chef's selection of three seasonal salads (VG)

## HOT CARVERY

Traditional roast turkey with stuffing, chipolatas and cranberry sauce

Mustard and herb crusted beef sirloin with Yorkshire puddings

Bourbon glazed and pineapple baked Leg Ham (GF)

Grilled salmon fillets, wilted spinach, hollandaise sauce (GF)

Roasted potatoes, zucchini and pumpkin (VG)

Seasonal vegetables with olive oil and herbs (VG)

Rich brown gravy (VG)

## DESSERT

Pavlova with whipped cream, vanilla sauce, mixed berries, mint

Platters of fruit mince pies; assorted tartlets and individual desserts

Wrapped chocolates and Christmas candy

Traditional Steamed Christmas pudding, brandy custard and ice-cream

Coffee, tea and Christmas cookies

**VG - VEGETARIAN | GF - GLUTEN FREE**