

CHRISTMAS IN JULY

SET MENU

MAIN COURSE

SERVED AS AN ALTERNATE DROP



CRISPY SLOW-ROASTED PORK BELLY

Served with a spiced apple and cranberry compote, duck-fat roasted potatoes, and a rich, honey-glazed parsnip puree, charred broccolini and baby carrots, finished with a rosemary-infused jus.

CRANBERRY & RED WINE GLAZED TURKEY BREAST

Tender, succulent slices of roasted turkey breast glazed in a rich, glossy red wine, rosemary, and cranberry jus. Served over a bed of buttery garlic potato mash with charred broccolini and baby carrots.

DESSERT

WARM WINTER STICKY DATE PUDDING

Sticky Date Pudding drenched in a warm, sea-salt and rum-infused butterscotch sauce. Served with a premium scoop of cookie ice cream, toasted pecan and ginger biscuit praline crumble and berries.