

FLAME

CHRISTMAS DAY 2024 FOUR COURSE LUNCHEON

Glass of Veuve D'Argent NV on arrival.

AMUSE-BOUCHE

CHEF'S CHOICE

ENTRÉE

Choose one option

MINI TURKEY SAUSAGE ROLLS

Mango chutney

TEN SYDNEY ROCK OYSTERS (GF)

American cocktail sauce & lemon cheek

KINGFISH TARTARE (GF)

Spicy almond aioli & radishes

LENTIL BOLOGNESE (VE)

Spaghettini & vegan cheese

MAIN COURSE

Choose one option

CLASSIC ROLLED ROASTED TURKEY BREAST

Honey glazed roasted leg ham, cranberry stuffing & roasted root vegetables

SESAME-CRUSTED SALMON (GF)

Sticky rice & bok choy

PAN-SEARED FILET MIGNON BORDELAISE (GF)

Paris mash, bordelaise sauce, French beans & herb roasted tomato

BUTTER BEAN JAMBALAYA (VE)

Southern spices, brown rice, butter beans & vegetables

DESSERT

Choose one option

TRADITIONAL BOOZY CHRISTMAS PUDDING

Tea infused brandy custard & vanilla bean ice-cream

CHRISTMAS FRUIT CAKE TRIFLE

Layers of fruitcake, cream & custard

HOT GIN AND TONIC PUDDING

G&T syrup, whipped cream & ice cream

COFFEE, TEA & MINI MINCE TARTS

GF = GLUTEN FREE VE = VEGAN

