

BISTRO

Christmas Day Three Course Meal.

Entrée

Select One Entrée Option

**Crumbed & Baked Camembert Cheese with
Cranberry Compote & Mini Baguette (V)**

**Classic Prawn Cocktail, Shredded Lettuce, Avo,
Tomato & Thousand Island Dressing (GF)**

**Roasted Vegetable Frittata with Beetroot Relish
(GF) (V)**

**Smoked Salmon with Horseradish, Capers, Lemon,
Dill & Petit Salad (GF)**

**Six Oysters Natural, Mignonette Sauce &
Lemon Pinwheel Sandwich**



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Roast

Choose Up to Two Roast Options

Roasted Turkey Buff (GFO)

Cranberry filled apricots & herb stuffing

Rolled Roast Pork Leg (GF)

Apple sauce & crackling

Double Baked Honey Glazed Ham (GF)

Caramelised pineapple & cloves

Roasted Seasoned & Stuffed Chickens

Baked Field Mushroom (VEGAN)

Filled with pinenuts, dates, sage & onion



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Vegetable Selection

Select Any or All

Ricotta & Spinach Cannelloni (V)

Baked with a cheesy gooey crust

Maple Glazed Pumpkin (GF) (VEGAN)

Tomato & Onion Pie (V)

Honey Dijon Carrots (GF) (V)

Roasted Potatoes (GF) (VEGAN)

Creamy Buttery Mash (GF)

Steamed Greens (GF) (VEGAN)

GF = Gluten Free GFO = Gluten Free Optional V = Vegetarian



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Dessert Selection

Select One Dessert Option

Traditional Plum Pudding (V)

Brandy custard

Individual Pavlova with Fresh Cream & Fruit (V)

Hand Cut Fruit Salad (GF) (VEGAN)

Lemon Meringue Tart (V)

Apple Pie & Cream (V)

Coffee & Tea

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