

Christmas Day Three Course Meal.



Entrée Selection

Select One Entrée Option

Crumbed Baked Camembert, Mulled Cranberry Compote & Toasted Baguette (V)

Classic Prawn Cocktail, Avocado, Tomato & Thousand Island Dressing (GF)

Smoked Salmon Roulade, Herb Cream Cheese, Cucumber Ribbons & Lemon (GF)

Roasted Vegetable and Goats Cheese Frittata & Beetroot Relish (GF) (V)

Chicken Liver Parfait, Spiced Apricot Chutney, Toasted Brioche & Cornichons

Roast Selection

Choose Up to Two Roast Options

Herb and Butter Roasted Turkey with Traditional Sage Stuffing & Cranberry (GF)

Slow-Roasted Pork Leg with Apple Sauce & Crispy Crackling (GF)

Double-Glazed Honey Ham with Caramelised Pineapple & Mustard Glaze (GF)

Traditional Roast Chicken with Sage and Herb Stuffing

Baked Field Mushroom Filled with Pine Nuts, Dates, Sage & Onion (V)



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Seasonal Sides

Select Any or All

Ricotta & Spinach Cannelloni with Golden Cheese Crust (V)

Maple Roasted Kent Pumpkin (GF) (Vegan)

Honey Dijon Glazed Carrots (GF) (V)

Sage Roasted Potatoes (GF) (Vegan)

Cauliflower Cheese Gratin (V)

Creamy Buttered Mash (GF) (V)

Steamed Seasonal Greens (GF) (Vegan)

Yorkshire Puddings (V)

Traditional Roast Gravy (GF)

Dessert Selection

Select One Dessert Option

Traditional Christmas Plum Pudding with Warm Brandy Custard (V)

Individual Pavlova with Fresh Cream, Fruit & Passionfruit (GF) (V)

Hand-Cut Seasonal Fruit Salad (GF) (Vegan)

Chocolate & Cherry Festive Yule Log (V)

Raspberry Lamington Roulade (V)

