

Christmas Lunch

2018

COLD SELECTION

PRAWN COCKTAIL IN WATERMELONS

WHOLE COOKED PRAWNS ON ICE

ROCK OYSTERS (2 EACH)

LOCAL DOUBLE SMOKED HONEY BAKED HAM

WHOLE AUSTRALIAN STEAM SALMON COLD SMOKED LINED
WITH SALMON ROE

BLACK CHERRY LAMB BACK STRAP WITH HOMOUMUS ON A
LAMB FRAME

ANTIPASTO AND CHEESE PLATTERS WITH DIPS AND
CRUDITÉS

POTATO SALAD, COLESLAW AND A RANGE OF OTHER
SALADS

HOT SELECTION

RANGE OF BREADS FRESHLY MADE TO SERVE
TURKEY WITH SAGE STUFFING AND CRANBERRY SAUCE
24 HOUR SLOW ROASTED WAGYU RUMP AND MARANOA
RIBS WITH SEEDED MUSTARD CRUST, GRAVY AND JUS
POTATO AND SWEET POTATO COMPRESSIONS
PORK BELLY WITH CRACKLE SERVED WITH HOMEMADE
APPLE SAUCE

ROASTED VEGETABLE MEDLEY, HONEY CARROTS,
CAULIFLOWER AND BROCCOLI BAKES
MIXED SUMMER VEGETABLES

SWEET SELECTION

CHRISTMAS TRIFLE WITH PEACHES, SPONGE CAKE, JELLY,
STRAWBERRIES, CUSTARD AND CREAM

PLUM PUDDING, FRUIT CAKE WITH BAILEYS CRÈME
ANGLAISE SAUCE

RANGE OF BITE SIZED DESSERTS, MINI GANACHE TARTS,
CHEESE CAKES, LEMON MERINGUE
AND MANY MORE.