CHRISTMAS PARTY MENU

LUNCH \$628 PP

27TH NOVEMBER - 23RD DECEMBER 12-2.30PM

FOR THE TABLE

house cured gravlax, cucumbers and a sweet mustard dressing turkey Boudin blanc stuffed with cranberries and smoked ham chicory salad, salt baked beetroot and stilton

MAINS (CHOOSE 1)

roast crown of local duck, bbq'd stuffing, cherries, honey glazed parsnips and brussel sprouts **JG**roast turkey served with barbecued stuffing, pigs in blanket, duck fat roasties, brussel sprouts, glazed carrots, cauliflower cheese and yorkshire pudding **JG**250g rib eye steak, Koffman fries and peppercorn or bernaise sauce **JG**

chestnut and leek tart, bbq'd romaine and a truffle dressing JG

grilled seabass, hispi cabbage and fondant butternut squash ${f JG}$

DESSERT

sticky toffee pudding, vanilla ice cream mince pies