



CHRISTMAS PARTY MENU

DINNER \$788 PP

27TH NOVEMBER - 23RD DECEMBER FROM 6PM

APPETIZER

mushroom soup, pickled shimeji, parsley oil

FOR THE TABLE

house cured gravlax, cucumbers and a sweet mustard dressing

turkey boudin blanc stuffed with cranberries and smoked ham

soft shell prawns, garlic and espelette butter **JG**

chicory salad, salt baked beetroot and stilton

MAINS (CHOOSE ONE)

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**

grilled seabass, hispi cabbage and fondant butternut squash **JG**

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

DESSERT

sticky toffee pudding, vanilla ice cream

mince pies

CHEESE + \$50 PP

stilton & mont d'or with crackers and chutney

* **JG** - cooked on or kissed by the josper grill

all prices are subject to 10% service charge