

JINGLE 'N' GRAZE

FIRST COURSE

Atlantic Oysters (S) Shallot vinaigrette

Duck (F) Cherry, Brussels sprout slaw, almond, dark chocolate

Salmon (F) Passion fruit, jalapeno, cucumber

Kale & Mesculin (Vegan) Pickled red onion, quinoa brittle, smoked butternut squash

SECOND COURSE

Beef Consommé (D, S) Foie gras dumpling, truffle

Beef Brisket (D) Pulled, avocado, soft corn tortilla

Crab Cake (S, D) Mango, aioli, seaweed MAIN COURSE (Platter)

Black Angus Beef Sirloin, Nut Loaf, Traditional Turkey (N, D) Condiments: Bread stuffing, roast potatoes, Brussel sprouts, roasted carrot & parsnip, braised red cabbage, Yorkshire pudding, cranberry sauce, onion gravy, bread sauce

Portobello Mushroom (Vegan) (N) Caramelised celeriac, Brussels sprout, walnut vinaigrette

Filo (D, N) Spinach & fetta, bacon chutney

Asparagus (V) Grated egg, vinaigrette

DESSERT

Christmas Pudding (D, N, V, A) Confit cherries brandy Anglaise

Miniature Yule Log (D) Cream, chocolate, cherry



(A) Alcohol (C) Crustacean (D) Dairy, (F) Fish, (N) Nuts, (S) Shellfish, (V) Vegetarian, (I) Vegan If you have any concerns regarding food allergies, please alert your server prior to ordering as dishes may contain traces of allergens. Consumption of raw or undercooked animal, seafood or poultry products such as eggs may increase your risk of food-borne illness. Further information is available upon request.