

## 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

