

Christmas Menu

ENTRÉE

SMOKED SALMON GRAVLAX WITH PICKLES, FRIED CAPERS, MICRO HERB SALAD, CREME FRAICHE DRESSING

SALAD OF CARAMELISED FIGS & SAN DANIELE PROSCIUTTO, GORGONZOLA CHEESE, POMEGRANATE & ROCKET

CAPRESSE OF HEIRLOOM TOMATO, BURATTA, PURPLE BASIL, BARREL AGED BALSAMIC VINEGAR

MAINS

ROASTED TURKEY BREAST WITH TRADITIONAL STUFFING, ROAST VEGETABLES, SMOKED BACON LARDON, SPICED APPLE GRAVY, CRANBERRIES

OVEN ROASTED BARRAMUNDI FILLET, AIR DRIED CHERRY TOMATO, SHAVED FENNEL, GREEN BEAN SALSA ROSSA

TRUFFLED POTATO & WILD MUSHROOMS, NUT ROAST, ASPARAGUS RIBBONS WITH HERB OIL

DESSERTS

CHOCOLATE HAZELNUT MOUSSE WITH SUMMER BERRIES & CHILLED STRAWBERRY COULIS

CLASSIC CHRISTMAS PUDDING WITH CURRANT BRANDY & CUSTARD SAUCE

COCONUT & PASSIONFRUIT PANNA COTTA, HONEYCOMB & ALMOND MADELEINES



Campari
HOUSE