



Three Course Set Menu

Entrée

Chilled Prawns

Chilled lemon prawns on romesco with cucumber, mint and corn salsa accompanied with a sweet balsamic dressing

~ alternating with ~

Pork Belly

Spiced pork belly with celeriac purée, paprika broccolini and sticky pomegranate jus (GF)

Main Course

Chicken Supreme

Grilled chicken on creamy pommes purée, green bean salad and mustard cream sauce (GF)

~ alternating with ~

Angus Sirloin

Roast beef sirloin served with baked potato gratin, vegetable mix and red wine reduction (GF)

Dessert

Traditional Christmas Pudding
with Brandy sauce and vanilla ice cream

~ alternating with ~

Mango Panna Cotta

with walnut praline, fruit mix and coulis (GF)