

CHRISTMAS DAY LUNCH

Monday, 25 December 2023

12noon - 3.00pm

LIVE ENTERTAINMENT

ON ARRIVAL

Chandon NV Brut Sparkling

THREE HOURS PREMIUM BEVERAGE PACKAGE

Yarra Burn Prosecco
Leeuwin Estate Siblings Sauvignon Blanc
Leeuwin Estate Siblings Shiraz
Draught beer, Juice, Soft drinks

ASSORTED BREAD BASKET & BUTTER (GF)

ENTRÉE

Blue swimmer crab meat (GF)

Celeriac remoulade with mustard seed dressing, avocado puree & flying fish roe salsa

PALATE CLEANSER

Raspberry sorbet (GF, DF)

MAIN COURSE

Slow cooked beef tenderloin (GF)

Sweet potato gratin, caramelized shallots, asparagus & port wine jus

Alternating with

Turkey & honey glazed ham (GF)

Potato gratin, sauteed green beans, chestnut, cranberry sauce

DESSERT

Traditional Christmas pudding

Cherry compote, vanilla cream chantilly & whisky butter sauce

Fresh brewed tea and coffee stations with petit fours

Vegetarian or special dietary requirements on request at the time of booking

Adult, \$185 per person

Children 11-17 years, \$120 per person

Bookings Essential

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