



Christmas Day Menu

Freshly baked bread rolls

ENTREES

Soup of the day

Lamb Salad

Chilled seared lamb salad with steamed asparagus and sweet roasted shallots, topped with a mirin and soy glaze

Smoked Salmon

In-house smoked salmon with fresh basil, cucumber and tomato salsa, drizzled with sweet chilli yoghurt and a citrus dressing

Profiteroles

Vegetarian profiteroles with feta and basil served with grilled vine ripened tomatoes, pesto and mini Greek salad

MAINS

Cranberry Chicken

Orange and rosemary chicken breast served with orange and kumara mash, rosemary pesto and sundried cranberry sauce

Eye Fillet

Medium rare roast beef eye fillet with Moroccan vegetables, roasted onion and garlic sauce

Fish of the day

Pan seared fresh fish served with gingered vegetables topped with a mango and soy dressing

**All mains are served with seasonal vegetables*

DESSERTS

Christmas Pudding

Steamed pudding with mixed fruit, prune and port compote, brandy anglaise and freshly whipped cream

Cheesecake

Passion fruit cheesecake topped with freshly whipped cream

Homemade Italian Cassata

Mixed fruit and nuts soaked in rum and marsala then added to Italian ice cream