



Merry Christmas!

APPETIZER

Crab Bisque

Green onion, sour cream and cheddar biscuits

Or

Romaine Heart Salad (Gluten Free)

Caesar vinaigrette, black olive puree, crisp schinkenspeck and shaved Gradano Padano

Or

Winter Gnocchi

Hazelnut cream, pickled apricots, charred kale, thumbelina carrots and Gradano Padano

Or

Lobster Cauliflower Gratin

Pangrattato, lobster knuckle, preserved lemon cream sauce and asiago

MAIN COURSE

Slow Roasted Turkey

Cranberry relish, apple and dried fruit stuffing, sage turkey gravy, mash potato and maple roasted vegetables

Or

Pan Roasted Sockeye Salmon

Grainy mustard relish, roasted tomato beurre blanc, Du puy lentils, cabbage, braised cipollini onions, cauliflower puree and pickled shallots

Or

Pan Roasted House 'Ham' Chop (Gluten Free)

Sauce Robert, caramelized apple relish, fresh apple salad, pomme dauphinoise and charred broccolini

Or

Braised Beef Shoulder

Red wine jus, gremolata, goat cheese, pomme dauphinoise and charred broccolini

DESSERT

Apple Tart Tartin Terrine

Scottish schortbread and ginger chocolate cremeux

Or

Christmas Sticky Toffee Pudding

Toasted nuts, vanilla ice cream and toffee sauce

\$120 per guest + tax