

Christmas Gala Lunch

Appetizer

Brandy & Mushroom Duck Liver Parfait with Bruschetta
Yallingup Wood-Fired Baked Bread & Rolls Served with Dukkah, Chutney, Pickles & Olive Oil
Antipasto Plate with Grilled Red Pepper, Roasted Eggplant, Grilled Zucchini, Kalamata Olives, Artichokes & Feta

Charcuterie

A Selection of Prosciutto, Dardanup Ham, Charred Chorizo, Salami, Cured Beef, served with Dips, Chutney & Pickles

Soup

Cilantro and Roasted Pumpkin with Coconut Cream

Salads

Salade Niçoise Tuna
Baby Beet and Orange Salad with Candied Walnuts & Rocket
Heirloom Tomato Salad, Torn Basil, Marinated Feta & Black Olives

Grill

12-Hour Braised Pork Belly with Honey & Soy Sauce
Lemongrass Beef Rendang, Richly Spiced, & Coconut Rice
Chargrilled Chicken Thigh, Saffron and Ginger Coconut Velouté
Dijon Roast Striploin with Chimichurri & Yorkshire Pudding
Baked Moussaka, Pumpkin, Aubergine & Creamy Béchamel Sauce
Spring Valley Lamb Cutlet

Carvery

Leg of Champagne Ham with Orange-Glazed & Strawberries
Traditional Roast Turkey with Cranberry Sauce
Valley Spring Leg of Lamb with Apricot & Ginger Compote

Green & Root Vegetables

Roast Baby Royal Blue Potatoes with Thyme & Garlic
Steamed Seasonal Vegetables
Honey Roast Parsnip & Brussels Sprouts with Onion Flakes

Seafood Cold Section

Lemon & Dill Poached Shark Bay Prawns
Scallop and Prawn Cocktail
Snapper Ceviche with Coconut Cream and Chilli
Maple Smoked Salmon Gravlox, Dill & Lemon
Shucked Rock Oysters with Shallot Vinaigrette
Blue Swimmer Crab

Seafood Hot Selection

Mussels in Lemongrass Passion Fruit Citrus Broth
Crayfish with Beurre Noisette

Desserts

Traditional Christmas Pudding, with Brandy Butterscotch
Pavlova with Summer Fruits, Chantilly Cream
Christmas Mince Tarts
Chocolate Fountain with Condiments
Selection of Petit Fours
Candy Station
Mini Cupcake Tower

Local H V Cheese

St Dukes Blue, St Dukes Vintage Cheddar, Ash Blonde Camembert, OMG Triple Cream, St Duke Red Taleggio
Accompanied with Crackers, Crudités, Mixed Nuts, Dried Fruits & Quince

5 - 9 years - \$75

10-16 years - \$125

Adults - \$275