PACKAGE MENU

Entrées

 Cured Salmon – Citrus dressing, sago, seaweed, citrus segments, wasabi mousse
Caramelised Onion & Goat Cheese Tart – Toasted pine nuts, watercress, aged balsamic

Mains

Herb-Roasted Turkey Roll – Five-spice celeriac purée, cherry gel, raisin honey compote, sesame oil, red wine jus

Crumbed Lamb Backstrap – Szechuan pepper crumb, honey-roasted heirloom carrots, ratatouille, snow peas, edamame, thyme jus

Beetroot Risotto - Crème fraîche, pita seed candy, beetroot crisp

Desserts

Traditional Christmas Pudding – Brandy anglaise, red currants, vanilla ice cream or

Berry Tart - Mixed berries, berry sorbet

SERVED WITH A WARM BREAD ROLL AND BUTTER TEA AND COFFEE STATION AVAILABLE FOR GUESTS TO HELP THEMSELVES