



CHRISTMAS SELECTION MENU 2020

3 courses your selection of 3 dishes from each of the 3 course options

Entrée Options

Turkey and Cranberry Terrine

Served with Melba toast and cranberry Cumberland sauce.

Beetroot Ensalata (GF)

Macerated beetroot with goat's cheese, rocket and whiskey pecans.

Prawn Cocktail (GF)

Crisp lettuce topped with shrimp bounded in a chipotle mayo with tequila soused lemon.

Smoked Mussel Fritters

Served on a summer vegetable slaw.

Salmon Gravavlax (GF)

Thinly sliced cured salmon served with a roquette slaw and horse radish cream.

Mains Options

Pork Belly

Rolled pork belly stuffed with salted lemons and thyme finished with a rich jus.

Chicken Involtini (GF)

Bacon wrapped rosemary and garlic chicken thigh finished with jus de gras.

Fish of the Day (GF)

Dukkah crusted fish of the day served with a dill and lemon Burre Blanc.

Cauliflower Risotto (GF) (keto)

Cauliflower risotto with peas, basil pesto topped with crispy Prosciutto and shaved parmesan cheese

Roast Beef (GF)

Roast ribeye served with Yorkshire pudding, topped with horseradish cream & rich beef jus. *(All*

mains come with a seasonal roast vegetables).

Dessert Options

Cream Brulee (GF)

Classic baked custard served with toffee caramel crust.

Meshino Berry Pavlova (GF)

Raspberry Meringue topped with Whipped cream and berry compotr

Chocolate Brownie (GF)

Served with raspberry coulis and white chocolate raspberry ice-cream.

Xmas Pudding

Steamed fruit pudding served with vanilla ice-cream and egg nog custard.

Tiramisu

"The Italian pick me up" layered espresso soaked Salvador biscuits and Marsala mascarpone cream finished with shaved chocolate.