

# Christmas Luncheon

SUNDAY 25<sup>TH</sup> DECEMBER

ADULT \$60.00 KIDS \$25.00

## ENTREE

### SOUP

CHICKEN AND CORN NOODLE SOUP WITH CIABATTA BREAD.

### SEAFOOD TASTING PLATE

SEAFOOD TASTING PLATE MADE UP OF OYSTERS WITH MANGO AND AVOCADO CHILLI SALSA, FRESH GRILLED HARVEY BAY SCALLOP SPIKED WITH A CITRUS BLEND, KING PRAWNS AND SALMON ROSETTES SERVED WITH A BLOOD ORANGE AIOLI.

### VEGETERIAN AGNOLOTTI

VEGETERIAN AGNOLOTTI WITH MINTED PEAS, THEN TOSSED IN A SAFFRON BUR BLANC.

## MAINS

### CHICKEN BREAST FILLED WITH FIG AND ALMOND

CHICKEN BREAST FILLED WITH FIG AND ALMOND STUFFING, SERVED WITH HONEY BABY CARROTS AND GRILLED ZUCCHINI FRITTER TOPPED WITH MOLAISES REDUCTION.

### CHRISTMAS ROAST

A SELECTION OF THREE ROAST MEATS, CARVED TURKEY, ROAST BEEF AND BAKED HAM SERVED WITH MIXED ROASTED VEGETABLES, TRADITIONAL GRAVY AND CRANBERRY JELLY.

### OCEAN FRESH BLUE EYE

OCEAN FRESH BLUE EYE FILLET TOPPED WITH FENNEL, KIWI FRUIT AND ORANGE SALSA, SERVED WITH JASMINE RICE INFUSED WITH COCONUT AND LEMONGRASS AND DRESSED LETTUCE LEAVES.

## DESSERT

### TRADITIONAL CHRISTMAS PUDDING

TRADITIONAL PLUM PUDDING SERVED WITH A BRANDY CUSTARD AND CHANTILLY CREAM

### NEW YORK CHEESECAKE

CLASSIC CHEESECAKE SET ON A SWEET BISCUIT CRUMBED BASE, DUSTED WITH SNOW SUGAR AND SERVED WITH BLUEBERRY COMPOTE.

## KIDS MEALS (UNDER 12)

TRIO ROAST, CARVED TURKEY, ROAST BEEF AND BAKED HAM, ROAST VEGETABLES AND GRAVY.

CHICKEN NUGGETS SERVED WITH CHIPS AND SALAD.

FISH AND CHIPS SERVED WITH CHIPS AND SALAD.

FOLLOWED BY TWO SCOOPS OF CREAMY ICE-CREAM WITH HUNDREDS AND THOUSANDS.

COMPLEMENTARY BERRY FRIENDS ON ARRIVAL.