

\$75pp

Christmas



CHRISTMAS

by
CURTIS STONE
EVENTS

Antipasto

Local olives, roasted garlic, rosemary, lemon
Fennel seed lavosh
Burrata, local tomatoes, basil, olive oil
Sweet potato and pine nut hummus
G&T cured salmon, crostini, crème fraiche
Classic prawn cocktail

v/vg/df/gf
v/df
v
vg/gf

df/gf

Main course

Roasted turkey breast, sage butter
Pancetta and roasted shallot stuffing
Roasted chat potatoes, black garlic, thyme
Baby carrots, sesame, almonds
Green beans, lentils, feta, red wine vinaigrette
Turkey Jus
Cranberry and beetroot chutney

gf
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vg/gf

Dessert

Pavlova, lemon cream, *v/gf*
summer berries, pistachios
Classic fruit mince tarts *v*