CHRISTMAS DAY MENU

ENTREES

Each Person to receive one of each all on one plate

King Prawn Cocktail - Lemon | Marie Rose | Paprika
Pork Terrine - Cranberry Chutney | Toasted Brioche (LGO)
Oysters - Shallot Vinaigrette
- Beetroot Tar Tar - Brandy Poached Raisins | Horseradish
Chive | Croutons (V) (VG) (LGO) Only for vegan / veg patrons

MAINS | SHARING

Plated Protein & Sauce only on plate

Honey & Mustard glazed ham | Chipolata
Christmas Turkey | Sage & Onion Stuffing | Chipolata
Mushroom & Apricot Roast (VG)

SIDES

Everyone to receive the same in the middle of the table Sharing

Charred Brocolini | Lemon (VG)
Roasted Heirloom Carrots | Pumpkin Puree | Pepitas (VG)
Garlic & Rosemary Roast Potatoes (VG)
Heirloom Tomato Salad | Basil | Cucumber (VG)

DESSERTS

Each Person to Receive One plate of cheese and one Christmas pudding

Christmas Pudding | Brandy Sauce
Cheese Selection| Blue | Brie | Smoked Cheddar | Quince | Lavosh | Muscatels (LGO)
Dark Chocolate Delice | Mixed Berry Compote (V) (VG) Only for vegan / veg patrons

MIDDLE PARK HOTEL

(LDO) Low Dairy Option | (LGO) Low Gluten Option | (V) Vegetarian | (VG) Vegan