

CHRISTMAS DAY MENU

ENTREES

Each Person to receive one of each all on one plate

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

MAINS | SHARING

Plated Protein & Sauce only on plate

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

SIDES

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

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

DESSERTS

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

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



MIDDLE PARK HOTEL