

FESTIVE 3-COURSE SET MENU

Exclusively available on 24 & 25 December
from 12pm till closing.
70 per pax

STARTER

Roasted Pumpkin Soup v
Sage Oil, Sourdough

Seared Salmon gf nf
Mango, Coriander, Black Pepper Dressing

Scotch Egg df nf
Soft Boiled Egg, Pork Sausage, Pickled Red Cabbage

Kale & Quinoa Salad vg df gf
Radish, Pomegranate, Walnuts, Orange Dressing

MAIN

Braised Turkey Leg
Mash Potatoes, Cranberry Jelly,
Pork and Apricot Stuffing

Baked Trout gf nf
Carrot, Fennel, Rosemary Leeks, Clam Sauce

Beetroot Wellington v df nf
Spinach, Mushroom, Baby Potato

Mushroom & Chestnut Pappardelle v
Button Mushroom, Portobello Mushroom, Chestnut,
Parmesan

DESSERT

Christmas Log Slice v
Chocolate Genoise Sponge, Vanilla Cream Filling

Bakewell Tart v
Almond Sponge, Blackberry Jam, Vanilla Ice Cream

Apple & Rhubarb Crumble v
Almond Biscuit Crumb, Vanilla Custard

Vanilla Cheesecake v
Balsamic Strawberry, Strawberry Ice Cream

FESTIVE CHEERS:

90-minute Free-flow Alcohol
Prosecco, White Wine, Red Wine, Rosé, Beer
60 per pax
(+25 per pax for Champagne)

DRINKS

Xmas Spritz
Aperol, Prosecco, Cranberry, Ginger
20

Rudolph's Cocoa
Chocolate, Mint, Biscoff, Whole Milk
12

[MAKE A RESERVATION](#)

v - vegetarian · vg - vegan
df - dairy free · gf - gluten free · nf - nuts free
Prices are subjected to a 10% service charge and 7% GST.