



CHRISTMAS DAY MENU \$95pp PLUS GRATS

BUBBLES

L'Hoste Pere & Fils Brut, Champagne, France	\$20
Taittinger Brut Reserve, Champagne, France	\$29
De Chanceney, Cremant de Loire Rose, France	\$15
Pronol Brut, Prosecco, Italy	\$13

APPETIZERS

PEAR & BLUE CHEESE SALAD (gf, cn)
Anjou Pears, Cranberry, Walnuts, Leaves,
Gorgonzola, White Balsamic Dressing

LOBSTER BISQUE (gf)
Lobster & Brandy Bisque,
Sauteed Lobster Bites, Tomato Oil

CURED SALMON (gfo)
Carpaccio of Cured Salmon, Caviar,
Lemon Tahini Dressing, Sourdough Toast (gfo)

FOIE GRAS (gfo)
Bloc de Foie Gras (Mi-Cuit), Raspberry Gel,
Fig Chutney, Candied Hazelnuts, Brioche Toast
add: a glass of Sauternes \$13

MAINS

ROAST SALMON (gf)
Chilean Salmon, Sun-blush Tomato & Chistorra
Cream Sauce, Wilted Spinach, Butter Beans

ANGUS NEW YORK STRIP 10oz (gf)
Potato Dauphinoise, Charred Broccolini
Choose: Chimichurri, Mushroom, Bearnaise

ROAST TURKEY CROWN (gfo)
Potato Dauphinoise, Carrots, Sprouts, Spiced Red
Cabbage, Herb Stuffing, Cranberry Sauce,
Turkey Jus

MUSHROOM RISOTTO (v, gf)
Porcini & Oyster Mushrooms, Aged Parmesan

DESSERTS

DARK CHOCOLATE CUP (gf)
Cointreau, Candied Orange Peel

BANANA PUDDING
Rum Caramel Sauce, Vanilla Gelato

CREME BRULEE (gf)
Passion Fruit

STRAWBERRY 'MESS'
Strawberries 4 Ways, Vanilla Cream

A 16% gratuity charge will be added to the final bill. Vegan and vegetarian options are available on request.
(gf) = gluten free, (gfo) = gluten free option, (cn) = contains nuts