

# CHRISTMAS

## FUNCTIONS MENU

**TWO COURSE \$45 | THREE COURSE \$60**  
**ENTRÉE + MAIN (ALTERNATE DROP)**  
**MAIN (ALTERNATE DROP) + DESSERT**

### SHARED ENTREE

HOUSE-MADE FOCACCIA BREAD | OLIVE OIL & BALSAMIC REDUCTION DIP, WHIPPED BUTTER | TRIPLE SMOKED HAM & SMOKED SALMON | CAPRESE SALAD, HOMEMADE PICKLES

### MAINS

SELECT TWO:

CHARGRILLED BEEF TENDERLOIN (SERVED MEDIUM) FRENCH GREEN BEANS, POTATO DAUPHINOISE & RED WINE JUS

SMOKED TURKEY BREAST CRANBERRY, SAGE & PISTACHIO STUFFING, ROASTED ROOT VEGETABLES & CIDER GRAVY

SALMON FILLET CUCUMBER & ORANGES SALAD WITH CURRANTS, MINT, TOMATOES, DRESSED WITH LEMON, OLIVE OIL & ROMESCO SAUCE

### DESSERT

CHRISTMAS PUDDING BRANDY ANGLAISE & FRESH BERRIES