



# Christmas

## DINNER



COFFEE OR TEA  
POTATO BUNS & BUTTER

### APPETIZERS

Choose one of the following:

ROASTED SQUASH SOUP  
butternut squash, pumpkin, sage cream,  
roasted pumpkin seeds

LAMB SHEPHERD PIE  
slow roasted leg of lamb, fresh herbs, sweet garlic

FISH CAKES  
pan fried, roasted capers, lemon dill mayo

WINTER SALAD  
spinach, kale, arugula, toasted pumpkin seeds,  
roasted apples, chickpeas, zesty orange dressing

### MAINS

Choose one of the following:

TURKEY BREAST  
garlic mashed potatoes, apple sage stuffing,  
cranberry sauce, turkey gravy

BRAISED BEEF SHORT RIB  
garlic mashed potatoes, seasonal vegetables,  
caramalized onion, beef jus

PRIME RIB & YORKSHIRE PUDDING  
garlic mashed potatoes, seasonal vegetables, beef jus

WILD SOCKEYE SALMON WELLINGTON  
puff pastry, roasted artichokes, fresh herbs, aged cheese,  
garlic mashed potatoes, seasonal vegetables,  
lemon dill cream sauce

VEGETABLE CURRY  
roasted cauliflower, chickpeas, peppers, yams, pearl onion,  
brown basmati rice, mango chutney & raita

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### DESSERTS

Choose one of the following:

NEW YORK CHEESECAKE  
vanilla cream, candy ginger, orange compote

FLOURLESS CHOCOLATE TORTE  
vanilla cream, berry compote

PUMPKIN BREAD PUDDING  
salted caramel sauce

CARROT CAKE (V) (GF)  
sweet coconut cream, roasted walnuts, cinnamon spice

## \$79

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we will do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

Applicable taxes and gratuities are additional.