

# Festive Set Menu

**MINIMUM 25 GUESTS**

## **ENTREE**

Smoked salmon gravlax and chorizo salad with grilled kipfler potatoes, cherry tomatoes, rocket, garlic croute and spiced aioli (gf on request)

Slow roasted creamed cauliflower soup with hazlenut oil, parmesan crisp served with artisan bread (v, gf on request)

Truffled goats cheese and baby beetroot salad with orange, radicchio, shallots, fried squash hearts and toasted walnuts (gf, v)

## **MAIN COURSE**

Apple and chestnut stuffed roulade of turkey, celeriac puree, prosciutto wrapped asparagus, onion hearts and cranberry jus (gf)

Pan fried salmon, pommes anna, wilted spinach, bok choy, broad beans, spring onion and toasted sesame seeds

Sous vide duck breast, poached pears with polenta cake, cherries and caramelized carrots

Forest mushroom and pea risotto, petite warrigal greens, goats curd, chestnuts, grilled corn kernels and parmesan chards (gf,v)

## **DESSERT**

Triple chocolate pyramid mousse with brandy anglaise and stewed cherries (gf)

Orange cremeaux with berries, pistachio soil, chocolate ganache and strawberry confit

Warm Christmas pudding with brandied anglaise and fresh cherries

\*Menu subject to change

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