

Christmas set menu 2011

3 course menu \$55 per person.

Entrée

- Poached king prawn & watercress salad.
- Goats cheese & asparagus tartlet with basil oil.

Main

- Roast turkey served with butternut pumpkin, squash, cranberry jelly & orange noisette.
- Herb crusted beef fillet , wrapped in prosciutto with potato dauphinoise, onion jam & caramelised fennel jus.
- Risotto of roast pumpkin, asparagus & chèvre.

Dessert

- Sticky date & fruit pudding with brandy anglaise & double cream.