



CHRISTMAS LUNCH MENU

FOR GROUP BOOKINGS OF 6 OR MORE GUESTS
AVAILABLE THROUGHOUT DECEMBER

FIRST COURSE

ROAST SQUASH SALAD

WITH MAPLE BACON, CHIVES, CRÈME FRAICHE & BLACK PEPPER

OR

CELERIAC SOUP

WITH CRISPY BLACK CABBAGE & TRUFFLE OIL (V)

SECOND COURSE

BACON-WRAPPED TURKEY MEDALLION

WITH TRIPLE-COOKED GARLIC & ROSEMARY ROAST POTATOES, SAGE & ONION STUFFING,
THYME ROASTED CARROTS & PARSNIPS, CREAMED BRUSSELS SPROUTS, BREAD SAUCE & GRAVY

OR

30-DAY DRY-AGED ROAST USDA PRIME ANGUS BEEF TOPSIDE

WITH TRIPLE-COOKED GARLIC & ROSEMARY ROAST POTATOES, SAGE & ONION STUFFING,
THYME ROASTED CARROTS & PARSNIPS, CREAMED BRUSSELS SPROUTS, BREAD SAUCE & GRAVY

THIRD COURSE

“JOHNNY’S GRANNY’S X-MAS PUDDING”

SLICE OF TRADITIONAL CHRISTMAS PUDDING SERVED WITH CUSTARD & BRANDY CREAM

VEGETARIAN OPTIONS WILL BE PROVIDED ON REQUEST

\$300 PER PERSON

PRE-ORDERING REQUIRED