

The  
**BUTCHERS**  
CLUB

*Traditionally Dry Aged Beef*

## FIRST COURSE

### ROAST SQUASH SALAD

with maple bacon, chives, creme fresh and black pepper

OR

### CELERIAC SOUP

with crispy black cabbage and truffle oil (v)



## MAIN COURSE

### BACON-WRAPPED TURKEY MEDALLION

OR

### USDA ANGUS PRIME

30-Day, Dry-Aged, Topside

#### SERVED WITH

#### ROAST CARROTS & PARSNIPS

Seasoned with thyme

#### TRIPLE-COOKED ROAST POTATOES

Seasoned with garlic and  
rosemary

#### SAGE & ONION STUFFING

#### CREAMED BRUSSELS SPROUTS

#### SAUCES

**CHRISTMAS GRAVY, BREAD SAUCE, ORANGE & CRANBERRY SAUCE**



## DESSERTS

### AUSTRIAN APPLE STRUDEL

Served with brandy-flavoured creme anglaise

**\$300 PER PERSON**