

## **CHRISTMAS MENU 2011**

**Three courses \$80 per person**

**Two courses entrée and main \$72 per person**

**Two courses main and dessert \$65 per person**

### **STARTERS**

Mushroom, leek and chestnut tart, truffle pecorino and rocket salad

Spiced prawn and mirin bisque, prawn and crab dumplings, Asian vegetable salad

Rabbit, pork and pistachio terrine, spiced pear chutney and sour dough

Seared scallops, sweet corn veloute, micro herb salad, chorizo oil

### **MAINS**

Parma ham wrapped turkey breast, sausage and sage stuffing, polenta, cranberry jus

Thai green aubergine curry, coconut rice, tempura vegetables

Macadamia and herb crusted lamb rack, confit lamb shoulder, sweet potato fondant, spinach puree, roasted tomato and thyme jus

Pan fried red emperor, cockles, bacon cream cabbage, white wine foam

### **DESSERTS**

Sauternes custard, Armagnac prunes, hazelnut shortbread

Strawberry trio: Fresh strawberries, strawberry Ice cream and strawberry puree, Chantilly cream

Christmas pudding parfait, plum compote, brandy custard

Chocolate sundae: Brownie, chocolate and vanilla Ice cream, chocolate sauce, whipped cream