



## 2010 Christmas Lunch Menu

*one hundred and twenty five dollars  
one hundred and sixty five dollars with matched wines*

### ***Amuse bouche***

Cauliflower and prawn veloute, parmigiano

### ***Cured trout***

Tanqueray & beetroot cured ocean trout, horseradish vinaigrette, fried baby capers, chive cream

### ***Roast pork***

Date and walnut stuffed pork loin, honey roasted onions, apple puree, chestnuts

### ***Roast beef & ham***

Slow roasted beef fillet, buttered green asparagus, crispy Serrano ham, Valdespino reduction, Roquefort

### ***Pavlova sorbet***

Madagascar vanilla meringue, passionfruit sorbet, kiwifruit and yoghurt

### ***Chocolate***

Soft centred chocolate pudding, Champagne soaked cherry, chocolate ice cream

### ***Tea & Coffee***

Mini plum pudding

N O B Y O . No split bills. 3% Surcharge on Diners and American Express



## Christmas day Vegetarian menu 2010

Cauliflower veloute

Salad of beetroot, asparagus, goat's cheese, chive cream

Tart of roasted shallots, fig and almond salad, balsamic reduction

Buttered asparagus, poached egg, shaved parmesano

Pan fried gnocchi, roasted pumpkin, Persian feta, sauteed swiss brown mushrooms

Sorbet

Soft centred chocolate pudding, Champagne soaked cherry, chocolate ice cream

### *Tea & Coffee*

Mini plum pudding



## **Christmas day kids menu 2010**

*Fifty five dollars*

Vegetable spring roll with sweet and sour sauce

Tempura ocean trout, chunky potato chips

Roasted beef fillet, rosemary chat potatoes, tomato chutney

Chocolate ice cream, honey waffer