

Christmas Set Dinner

24 December 2023

6.30 pm onwards

Baked Breads Selection

ENTRÉE

Grilled Ahi Tuna
watermelon salsa, coriander, and olive oil

or

Prawn & Rock Lobster Cocktail
avocado, dill, cucumber, lettuce, and salmon roe

SOUP

Chicken & Leek
Garlic herb croutons

or

Roasted Tomato & Capsicum Soup
sundried tomato, cream, herbs

MAIN

Traditional Festive Plate
roast turkey, baked ham, cauliflower gratin, baby carrots, Brussel sprouts,
rosemary baby potatoes, homemade stuffing, and cranberry sauce

or

Angus Tenderloin
grilled asparagus, roasted vine tomato, and mushroom sauce

or

Salmon Fillet
mashed potato and drizzled with caper, lemon & dill sauce,
grilled asparagus, and roasted vine tomato

DESSERT

Cherry & Chocolate Semifreddo
topped with chestnut puree, pumpkin seed granola, and chantilly cream

or

Eaton Mess
a meringue dome, chantilly cream, strawberries, raspberries, and berry couli

or

Christmas Pudding
brandy custard and chantilly cream

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Vegetarian Menu

ENTRÉE

Vine Tomato, Roasted Beet & Goat Cheese Salad
mint leaves, toasted pine nuts, and aged balsamic vinegar

SOUP

Roasted Tomato & Capsicum Soup
sundried tomato, cream, and herbs

MAIN

Saffron Risotto Milanese
golden rice with roasted vine tomatoes, capsicum,
zucchini, and a drizzle of pesto

DESSERT

Cherry & Chocolate Semifreddo
chestnut puree, pumpkin seed granola, and chantilly cream

or

Eaton Mess

a meringue dome, chantilly cream, strawberries, raspberries, and berry couli

or

Christmas Pudding

brandy custard and chantilly cream

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coast | KITCHEN