

fabulous **FESTIVE DINING**

STARTERS

SCOTCH BROTH (vg)

Roast Winter Roots, Soft Herbs, Sourdough

PRAWN COCKTAIL

Dressed Atlantic Prawns, Gem Lettuces, Balsamic Pearls, Pumpernickel Bread

ROAST BEETS & BLUE TATIN (vg)

MAINS

SAGE ROASTED TURKEY BREAST

Glazed Pigs In Blankets, Roast Potatoes, Brussel Sprouts, Herb Roasted Parsnips & Carrots, Turkey Jus

BUNDABERG GLAZED HAM

Glazed Chipolatas, Roast Potatoes, Buttered Sprouts, Herb Roasted Parsnips & Carrots, Bundaberg Gravy

MAPLE & THYME ROASTED SQUASH (vg)

Roast Potatoes, Sprouts, Glazed Parsnips & Carrots, Porcini Mushroom Jus

DESSERTS

DARK CHOCOLATE TRUFFLE TART (vg)

Spiced Berry Compote

GLAZED BANANA TOFFEE PUDDING

Butter Scotch Sauce, Topsy Cream

LEMON CHEESECAKE (v)

Blueberry Compote, Vanilla Mascarpone

2 COURSE • 25.95

Monday - Thursday

3 COURSE • 30.95

Monday - Thursday

3 COURSE • 35.95

Friday & Saturday