



2020 CHRISTMAS LUNCH MENU

CANAPES (1 of each per person)

Confit Duck & cranberry pithivier w a five spiced tomato relish

Smoked Ocean Trout blini w caper & herb mousse w caviar

Parmesan and White truffle Cannoli (V, GF)

MAIN COURSE

*Pistachio, Apricot & herb stuffed Turkey boudin w apple and
calvados jus*

*Whole Large Slow Roast Cinnamon, Apricot and Dijon mustard
roasted leg of Ham (there will be plenty left over for the whole
family for Boxing Day!)*

*Grilled Oregano & Bay marinated Atlantic Salmon w charred
lemons*

SIDES

Duck fat roasted potatoes

Brussel Sprouts w roasted chestnuts


Seasonal Roast root vegetables

Fresh Caprese Salad

DESSERT

Traditional Fruit Christmas Pudding w Brandy sauce

*Grilled Fresh Peaches w star anise and cinnamon poached
oranges and Citrus cream*



Wicker Basket hamper containing all condiments for your lunch:

- *Onion jam*
- *Cranberry sauce*
 - *Mustard*
- *Balsamic vinaigrette*
 - *Bread rolls*
- *Whipped Olive Butter*
 - *Petit Fours*
- *Mini cocktail napkins*

This menu is available for Christmas lunch, Dinner or Boxing Day.

\$79 per person ex-GST. Price includes Delivery.

Minimum order of 10 people (then units of 5 thereafter).

Delivery options would be Christmas Eve or early Christmas Day or early Boxing Day.

All of the menu items have been prepared to be either eaten as is or put in the oven/microwave to warm through. Minimal cooking is required and cooking instructions for those items will be provided.