\$65 PER PERSON MINIMUM 30 GUESTS INCLUDES TWO MAINS, THREE SIDES, DESSERT & DINNER ROLLS

SELECT TWO MAINS

TWICE COOKED PORK BELLY, HOMEMADE APPLE MARMALADE, GINGER & HONEY JUS GF / DF OR

ROAST TURKEY BREAST, ACCOMPANIED WITH SAGE & CHESTNUT STUFFING, BACON WRAPPED CHIPOLATA, CRANBERRY SAUCE, GRAVY

OR

BUTTERMILK BRINED ROAST LEG OF LAMB, HARISSA, MINT YOGHURT DRESSING GF

ALL SIDES INCLUDED

GRILLED BROCCOLINI, GREMOLATA GF / VGN ROAST POTATO, ROSEMARY, SEA SALT GF / VGN ROAST CARROTS, FENNEL SEEDS, ALMONDS GF / VGN

ALL DESSERTS INCLUDED

INDIVIDUAL PAVLOVA W LEMON CURD, SEASONAL MIXED BERRIES & DOUBLE CREAM GF

CARAMEL MOUSSE MACERATED CHRISTMAS PUDDING, CHOCOLATE SAUCE, PEAR GEL, CHOCOLATE TUILLE

DINNER ROLLS & BUTTER

Vegetarian & Vegan Guests

MAIN

SEASONAL MUSHROOM RAGU, ROASTED BUTTERNUT SQUASH, BASIL, FRIED CAULIFLOWER GF / VGN

SIDES - AS PER MENU

DESSERT

CHERRY DARK CHOCOLATE COCONUT MOUSSE TRIFLE GF / VGN