

\$95.00 per person

Add a glass of Villa Maria Brut Cuvee for \$13.00

STARTERS

Freshly baked bread roll and butter

 (gf^*)

Seafood Trio (gf)

Selection of poached prawns, marinated green lip mussels, pacific oysters with a fresh garden salad, Marie rose, ginger soy and spicy green chilli sauce.

MAINS

Christmas Roast Dinner Duo

(gf*)

Slow roasted lamb and honey glazed ham, medley of roasted and steamed vegetables, Yorkshire pudding with gravy and a mint sauce.

DESSERT

Christmas Steamed Pudding

Served with vanilla ice-cream and salted caramel sauce.

Traditional English Trifle

Layered pudding sponge cake, jelly, custard, and whipped cream soaked in brandy.