



TALKING TURKEY
with chef Eaton

Traditional Christmas Menu

Entrée to share

Chili lime prawns
Croutes with beef and horseradish
Smoked salmon with spinach crumpet
Lemon thyme calamari and chorizo skewers
Bay bug and sweetcorn tartlet
Lamb and pine nut kofta

Traditional roast

French mustard and herb crusted sirloin steak
Traditional roast turkey with cranberry
Apricot and sage stuffed whole chicken
Crispy pork with apple sauce
Garlic and rosemary studded leg of lamb
Salmon parcel with Fennel and lemon

Selection of any three sides

Fresh beetroot and feta salad
Roast pumpkin and goat cheese salad
Potato and French beans salad
Medley of vegetables
Soba noodle and pickled ginger salad

Desserts

Tropical Eaton mess
Sticky date and pecan nut pudding
Carrot and saffron cake
Baileys and chocolate mousse