

The Duke of Brunswick

Christmas 2018

Menu Packages. Select from the following options

- 1:2 entrée and choice of main. \$35 per person
- 2:1 choice of main and dessert. \$35 per person
- 1:2:1 entrée, choice of main and dessert. \$42 per person
- 2:2:2 choice of entrée, choice of main and choice of dessert. \$49 per person
- 2:3:2 choice of entrée, choice of main and choice of dessert. \$58 per person

Entrées

Parmesan crusted asparagus with caprese salad and sticky balsamic (GF)

Grilled chicken tenders: marinated in herbs and lemon, served on pear and rocket salad.
(G/F, Vegetarian option swap chicken for roasted field mushrooms) (GF)

Smoked salmon served on a petite potato, caper and dill salad (GF, DF)

Mains

Smoked Turkey Roast served with sage, onion and bacon stuffing, roasted vegetables and cranberry glaze (GFO)

Chicken Breast stuffed with pancetta, roast capsicum, haloumi, mushroom and spring onion served on sweet potato mash with broccoli and a creamy pesto sauce (GF)

Baked Spinach and Ricotta Cannelloni, topped with Napoletana sauce and melted cheese, with a pear and rocket salad

Sirloin Steak served medium with roasted potatoes, field mushrooms, broccoli and chasseur sauce (GF)

Barramundi fillet grilled with lemon and butter served on sweet potato mash with sautéed spinach and cherry tomatoes.

Desserts

House made Christmas Pudding Ice Cream served in a brandy snap basket with raspberry anglaise

Pana Cotta with fresh raspberries, mandarin and biscotti crumbs. (GF)

Flourless Chocolate Cake served warm with scorched almond ice cream and rich chocolate ganache. (GF)