



Tudors

Christmas Table d'hôte Menu

Select one option from each course

ENTREE

Roasted Macadamia and Pear Salad (V)

Mixed greens | candied walnuts | crumbed blue cheese | spiced cranberry vinaigrette

Beetroot Cured Salmon Gravlax

Tangy crème fraîche | toasted rye bread

Vegetable and Apple Soup (V, GF)

Toasted sourdough

MAIN COURSE

All mains come with a side of rosemary and garlic roasted root vegetables

Herb-Roasted Turkey Tenderloin (GF)

Cranberry and orange sauce | roasted baby potatoes | Brussel sprouts | honey-glazed carrots

Stuffed Pumpkin (V)

Quinoa | macadamia | cranberries | herbs | feta

Braised Beef Wellington

Mushroom | mashed potato | sautéed green beans

DESSERT

Classic Christmas Pudding

With brandy butter | vanilla custard sauce

Gingerbread & Cinnamon Parfait

Cinnamon cream | poached pears | caramel drizzle

Pavlova with Berry Compote

Meringue | fresh berry compote | whipped cream

TO FINISH

Selection of seasonal teas and coffees with a slice of traditional Christmas cake

(V) Vegetarian (VG) Vegan (DF) Dairy Free (GF) Gluten Free

PLEASE NOTE: All meals are prepared in a facility using products containing allergens.
Please advise the restaurant team of allergies or intolerances