

# *Echoes Christmas Day 2017*

5 Course choices menu with a glass of cherry sparkling cocktail

## **Amuse-bouche**

Homemade bread roll with herb butter

Gazpacho with house smoked salmon (G) (D) (V-on request)

## **Canapé**

Crab meat and avocado sushi (G) (V)

Thai beef salad (G) (V)

## **Entrée**

Gaulston Heights pan-fried quail, kale, Shimeji mushroom, tamarind & honey glaze

(G) (D-on request)

Or

Fresh Australian king prawns with celeriac remoulade and salsa Verde (G) (V)

Or

Grilled vegetable antipasto, fried tofu, coconut laksa and crispy Thai basil (G) (D) (V)

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Raspberry sorbet (G)

## **Main**

Char-grilled Hunter Valley Angus Tenderloin and Western Australia Lobster with roasted Parklands vegetable, truffle mushroom jus (G) (D-on request)

Or

Slow cooked turkey breast stuffed with chestnut, fresh herb wrapped in prosciutto and pan fried Western Australia fresh scallop served with roasted root vegetables (G) (D-on request)

Or

Baked avocado, smoked organic lentil and quinoa, baby carrot with a heirloom tomato and green bean salad (G) (D) (V)

## **Dessert**

Traditional plum pudding with brandy sauce, maple walnut ice cream and fresh cherry compote

Or

Trifle with fresh stone fruit, peach schnapps crème and mint syrup

Or

Seasonal fruit platter (G) (D) (V)

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A selection of premium international and Australian cheeses, crackers, fruit chutney, quince paste