



An experience like no other!

GLASS OF PROSECCO WITH AMOUSE-BOUCHE

STARTER

TIGER PRAWN & MONKFISH SKEWER

jalapeño mesquite, baby watercress

ARTICHOKE & WILD MUSHROOM FONDUE

Texas style garlic sour dough, winter spinach

ST LOUIS RIB MEAT QUESADILLAS

Guacamole, sour cream, jack cheese

LEMON SORBET WITH VODKA

MAIN COURSE

NEW ORLEANS TURKEY FEAST

Pot roasted turkey breast served with corn ribs, creamy mashed potato, buttered string beans, and sweet syrup glazed carrots, finished with jugs of bone marrow gravy, andouille sausage balls

PRIME RIB ROAST

Dry aged rib of beef roasted medium rare, served with creamed potatoes, green string beans, corn cobs and a wild mushroom and truffle ragout

LAYERED VEGETABLE TERRINE (V)

A slow roasted vegetable layered Christmas bake, served with creamy mashed potatoes, corn cobs, maple glazed vegan sausage balls, and a creamy white wine and wild mushroom and truffle velouté

DESSERT

DEEP FILLED APPLE LATTICE PIE

A traditional roadhouse Christmas apple pie, served with lashings of egg custard

CHRISTMAS PUDDING

Mulled fruits, brandy custard

MULLED WINE WITH PETIT FOURS