

HOTEL

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HOT SELECTION

Maple glazed ham, port wine jus
Classic Roast turkey with cranberry & apple relish
Slow roast lamb shoulder with local honey & mint sauce
Grilled Tasmanian salmon, lime & chive butter sauce
Spinach and ricotta ravioli, fire roasted napoli sauce
Roasted seasonal vegetable and chateaux potato

COLD SELECTION

Freshly shucked oysters, whole cooked king prawns with fresh citrus & cocktail dressing

Wood-smoked Tasmanian salmon, horseradish cream, caper, salad onion & egg

Antipasto board, hand-crafted local & international cured meatsterrine, pickle relish & stone-baked breads

Heirloom tomato, mozzarella & basil Thai style coleslaw

Chat potato salad, egg, cornichon & seed mustard dressing

Mixed leaf garden salad & classic caesar salad

DESSERT

Fresh fruit & berry pavlova, double cream & citrus curd
Christmas pudding with brandy anglaise / custard
Assorted pastries, cakes and gateaux's
Mince pies