

Christmas Day 2019

\$89.50 pp T&Cs apply
Children (Under 14) \$30pp

Share Platter

SA oysters, smoked Atlantic salmon, whole Australian King prawns with fresh lemon and brandy cocktail sauce, plus a selection of smallgoods including Timpecha Kalamata olives, semi-sundried tomatoes, cornichons, Mersey Valley cheddar, Lavosh, and a house made mustard pickle

Main

TRADITIONAL CHRISTMAS ROAST

Slices of Fleurieu Peninsula turkey breast and SA leg ham with buttered garlic & thyme potatoes, herb and walnut stuffing, caramelised onion gravy, and a house made red curant jelly
or

EYE FILLET

200g eye fillet, chargrilled to your liking, seasoned root vegetable and capsicum medley, rustic salsa verde, prosciutto wafer and aromatic salt
or

ATLANTIC SALMON

Grilled Atlantic salmon cutlet with golden hand-cut potato chips, roasted vine-ripened tomatoes, fresh citrus slaw, and a creamy dill butter
or

VEGETARIAN

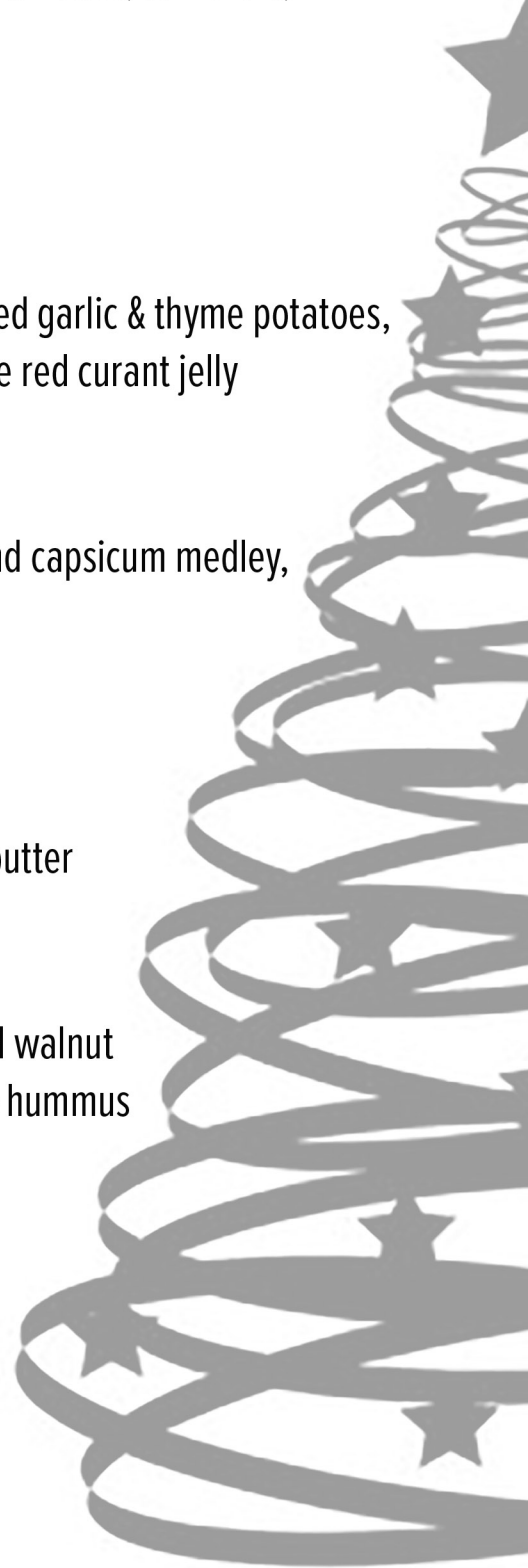
Roasted butternut pumpkin with a cress and red onion salad, candied walnut and pumpkin seed dukkah, pomegranate molasses, and house made hummus

Dessert Buffet

Including steamed Christmas pudding & brandy custard, fruit mince pies, a selection of cakes & cheesecakes, danishes, apple strudel, fresh fruit, chia seed pudding with strawberries, mini pavlovas topped with whipped cream and berries & a Christmas platter of dried fruits, nuts & lollies.

CHILDRENS MENU (UNDER 14)

Roast turkey with mash & gravy
Chicken or Beef schnitzel with chips & gravy
Pork sausages with mash & gravy



**ELEPHANT
& CASTLE**

