

# Christmas Day

## A N T I P A S T O

### P R I M I

- Braised lamb ribs with spicy celeriac & leek puree, chives | GF
- Buffalo mozzarella served with heirloom tomato, fresh prosciutto, watercress, pistachio pesto, red wine vinegarette | N, GF, V

### S E C O N D I

- Beef short rib slow-cooked with onion, garlic, root vegetables, port wine, red wine sauce, a touch of cream, fresh herbs, served on parsnip mash | GF
- Rolled & roasted pork belly stuffed with garlic, sage, thyme, and rosemary, served with Peperonata, (slow cooked red peppers, onion, garlic, red wine vinegar, capers, tomato, fresh herbs.)
- Market fish fillet with prawn bisque served with pan fried prawns, and roasted zucchini and potato. | GF
- Wilde mushroom ragu lasagna with cheese cream sauce, crushed pistachio, and shaved parmesan | V
- Roasted polenta steak with Peperonata and braised English spinach | VE

~ All mains are served with sides to share ~

### D O L C I

Nutella bread and butter pudding | N

Basque cheese cake served with fresh berries and raspberry couli

Forest berry fruit sorbet | GF, VE, DF

V | Vegetarian    VE | Vegan    GF | Gluten Free  
DF | Dairy Free    N | Contains Nuts