



# MIDWINTER *Christmas* MENU

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## ENTREES

Cream of Tomato Soup with pesto croutons and Estate bread (V, GF available)  
Twice baked Goat Cheese Souffle with a walnut and apple salad (V)  
Crumbed Camembert with Mesclun and Pinot Noir wine jelly (V)  
Smoked Salmon, dill and lemon Paté, lavosh crackers, lemon emulsion (GF available)  
Festive crunch salad with quinoa and pomegranate (Vegan, GF)

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## MAINS

Traditional Roast Turkey and Ham off the Bone served with pigs in blankets,  
roast potatoes, winter vegetables, cranberry sauce and applesauce (GF)  
Sirloin of Roast Beef with roasted winter vegetables, wine jus and horseradish (GF)  
Twice Cooked Pork Belly on balsamic red cabbage, seasonal vegetables (GF)  
Roast Fish of the Day with lemon zest, seasonal vegetables (GF)  
Eggplant Parmigiana with seasonal vegetables (GF, Vegan)

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## DESSERTS

Traditional Christmas Pudding, custard sauce, brandy butter, vanilla bean ice cream  
Chocolate Yule Log with berry compote and Chantilly cream  
Signature Spiced Pumpkin bread and butter pudding, caramel sauce, vanilla  
bean ice cream (GF available)  
Coconut and Lemon Pudding with mixed berry compote (GF, Vegan)  
Christmas Spiced Streudel (GF, V) (Vegan available)

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**TIROHANA ESTATE**