

The
PALM HOUSE



**CHRISTMAS DAY
LUNCH AND DINNER**

MENU

COLD SELECTION

Smoked salmon and Philadelphia terrine with chilli,
caper and sultana jam GF (I)

Assorted cheese board with dried fruit, crackers and fig chutney v

Cold cuts platter with homemade prune chutney GF

SALAD BAR

Grilled Hokkaido scallop and orange salad GF (I)

Gammon and grilled peach salad with honey
and seeded mustard dressing GF

Turkey and grilled Williams pear salad

Baby beetroot and BBQ corn rib salad with feta vinaigrette GF, v

Baby Kipfler potato and green bean salad with herb mayonnaise GF, v

MAKE YOUR OWN SALAD

Bean sprouts, spring onions, rocket leaves, cabbage, carrot, baby
romaine, cos lettuce, frisée, radicchio, red lettuce, olives, capsicum
and cucumber, with a selection of dressings. GF OPTIONS AVAILABLE

SELECTION OF COLD SEAFOOD

Poached Australian crab GF, DF (A)

Moreton Bay bugs GF, DF (A)

New Zealand Pacific oysters GF, DF (I)

Half-shell mussels GF, DF (I)

Tiger prawns GF, DF (A)

Huon smoked salmon gravlax, chive cream cheese and rustic breads (A)

SOUP

Duck consommé celestine DF

Assorted bread station

LIVE COOKING

Mint and orange-rubbed grilled lamb chops with red wine jus GF, DF

Beer-battered prawns with chilli tartare (I)

DF dairy free | GF gluten free | V vegetarian

Seafood origin: (A) Australian | (I) imported | (M) mixed

Please inform your waiter if you have any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.
Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen free.

HOT

Baked Kipfler potatoes with Swiss cheese hollandaise ^{V, GF}

Roasted Brussels sprouts with caramelised onion ^{V, GF}

Salmon coulibiac with crab foam and caviar salsa ^{GF (I)}

Confit duck breast with orange and red cabbage relish ^{GF}

Crispy pork belly with Piñata apple compote ^{GF, DF}

Garlic chicken and vegetables ^{GF, DF}

Potato gnocchi with eggplant caponata ^V

Seafood paella ^{GF, DF (M)}

CARVERY STATION

Marmalade, ginger and star anise-baked ham ^{GF}

Tender roast turkey with traditional stuffing and cranberry jus

Wagyu roast beef with a selection of mustards and jus ^{GF}

KIDS STATION

Chicken and cheese balls

Chips

Penne Bolognese

DIY ginger cookies

DESSERTS

Traditional Christmas fruit pudding with brandy anglaise

Black Forest gâteau ^{GF}

Pavlova with peach and seasonal berries ^{GF}

Mango and passionfruit entremets ^{GF}

Tiramisu profiteroles

Raspberry torte

Lemon curd and ricotta baked cheesecake ^V

Sacher torte

Ginger macarons ^{GF}



