

CHRISTMAS 2024 PLATED OPTIONS

Two Course • Three Course (Alternate drop)

Entrée

Hot smoked salmon niçoise salad

Alternating with

Ham & pea croquette
with leaves, wasabi aioli

Main

Maple glazed lamp rump
with pumpkin, beans, potato and sage puree, jus

Alternating with

Crispy skin chicken breast
with cranberry, brie and thyme gratin,
caramelised onion, chicken jus, soft herbs

Dessert

Christmas pudding
with vanilla custard, cream, berries

Alternating with

Black Forest cheesecake tart
with sour cherry compote, chocolate crumb, kirsch cream

LG – low gluten V – vegetarian DF – free from dairy
DF – dairy free LF – lactose free

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free.

Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain.

Please do not hesitate to alert our staff with any specific dietary requirements.



Country Club

Your Getaway.