



# Christmas Lunch Menu

## Seafood Served To Your Table

- BLUE SWIMMER CRAB (GF)
- FRESH OYSTERS WITH CHARDONNAY DRESSING (GF)
- KING TIGER PRAWNS WITH COCKTAIL SAUCE (GF)
- GREEN LIP MUSSELS WITH LIME, GARLIC, LEMON, PARSLEY DRESSING (GF)
- MORETON BAY BUGS (GF)

## Carvery

- CHESTNUT AND CRANBERRY STUFFED TURKEY ROULADE
- HONEY GLAZED LEG OF HAM (GF, DF, NF)
- WOOD FIRED ROASTED WHOLE CHICKEN (GF, DF, NF)

## Hot Food

- BRAISED BEEF OSSO BUCCO WITH ASPARAGUS, PICKLE ONION JUS (GF, DF, NF)
- CATCH OF THE DAY, ROASTED FENNEL, CLAMS BOUILLABAISSÉ (GF, NF)
- MAPLE GLAZED PORK BELLY WITH ORANGE AND PEAR SAUCE (GF,DF,NF)
- SALT BUSH RUB LAMB RUMP, GREEN PEAS, MUSTARD FRUITS (GF, DF, NF)
- SPINACH AND RICOTTA TORTELLINI, HOUSE MADE PESTO SAUCE, SEMI-DRIED TOMATO, OLIVES (V, NF)
- STEAMED GREEN BEANS WITH GARLIC OIL (GF, DF, NF)
- COCONUT LEMON PILAF RICE (V, GF, DF)

## Sides

- HERB GARLIC ROASTED POTATOES (V, GF, DF, NF)
- BRUSSEL SPROUTS WITH CRANBERRY & CRISPY BACON (GF, DF, NF)

## Charcuterie

- SELECTION OF FRESHLY BAKED ARTISAN BREAD, SOFT ROLLS, BAGUETTE, SOURDOUGH
- CURED AIR-DRIED MEAT & MARINATED EGGPLANT, LOCAL OLIVES, GRILLED ZUCCHINI, HUMMUS, BEETROOT HUMMUS
- SELECTION OF LOCAL CHEESE, TRIPLE CREAM BINNORIE BRIE, OAK BLUE & CLOTH AGED CHEDDAR WITH QUINCE JELLY, GRISSINI, CRACKERS & LAVOSH

## Salads

- MOROCCAN SPICED SMOKED SALMON WITH CAULIFLOWER, BABY SPINACH, CAPER AND DILL DRESSING (GF)
- CHARRED CORN, SMOKED CHICKEN, ROAST PUMPKIN MANGO DRESSING (GF,DF)
- WHITE BEAN, HEIRLOOM TOMATO WITH OLIVE SALAD (GF,DF)
- COLD POTATO, GREEN PEAS, PICKLED VEGETABLE (GF)

## Dessert

- RASPBERRY CAKE (NF)
- MANGO CHEESECAKE (NF)
- CHRISTMAS PAVLOVA (GF)
- TRADITIONAL CHRISTMAS TRIFLE (V)
- MINI RED VELVET CAKE (NF)
- CARAMEL PECAN NUTS TART (V)
- PLUM PUDDING BRANDY SAUCE (V)
- SEASONAL FRUIT PLATTER (GF, DF, NF)

\*Menu is subject to change based on availability

**VOCO**<sup>®</sup>  
AN IHG HOTEL

**Kirkton Park**  
Hunter Valley

