

VOCO KIRKTON PARK HUNTER VALLEY

presents

CHRISTMAS IN JULY



CHEESE, BREADS, DIPS & SOUP

Binnorie Dairy cheddar, triple cream brie and blue cheese, served with grapes, dried fruits, mixed nuts, strawberries, lavosh, crackers and artisan breads

Hummus, beetroot dip, baba ghanoush and spicy capsicum dip (V)

Pumpkin and coconut soup, served with crusty dinner rolls (V)

SEAFOOD

Cooked prawns, served with lemon and cocktail sauce (GF, NF)

Sydney rock oysters, served with finger lime, lemon, salt and mignonette (GF, NF)

Lemon myrtle and tarragon smoked trout rillettes, served with chive croûtes

HOT SELECTION

Slow roasted beef striploin, served with baby carrots, caramelised shallots and red wine jus (GF, DF)

White wine and herb steamed mussels with fennel, garlic and cream broth (GF)

Lemon and bush spice roasted chicken with sage stuffing

Maple and honey glazed baked leg of ham, served with mustard jus and roasted parsnips (GF, NF)

Pumpkin and cheese ravioli with sun-dried tomato pesto cream sauce (V)

Rosemary and garlic roasted chat potatoes (V, GF, DF, Vegan)

Steamed green beans and sprouts with lemon herb oil and toasted almonds (V, GF, DF)

ANTIPASTO SELECTION

Rosemary eggplant with chargrilled zucchini, confit garlic marinated capsicum, sun-dried tomatoes and olives (GF, Vegan)

Prosciutto, salami and roasted beef, served with seeded mustard, cocktail onions and cornichons

SALAD BAR

Butternut pumpkin, Persian feta, baby spinach and walnut salad (V, GF)

Mixed Australian garden leaves (V, GF, DF, NF)

German potato salad (V, GF, NF)

DESSERT

Christmas pudding, served with vanilla brandy custard (V)

Passionfruit cheesecake with white chocolate shavings (V)

Christmas pavlova with fresh seasonal fruits (V, GF)

Traditional fruit mince pies (V)

Seasonal fruit platter (V, GF)

