



# Christmas In July

## Cheese & Artisan Bread

CLOTHBOUND CHEDDAR, TRIPLE CREAM BRIE, BLUE CHEESE

GRAPES, DRIED FRUITS, MIXED NUTS AND STRAWBERRIES

LAVOSH WITH CRACKERS

HOUSE MADE ARTISAN BREAD SELECTION

SELECTION OF DIPS, INCLUDING HUMMUS AND BETROOT

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## Antipasto Selection

ROSEMARY EGGPLANT WITH CHARGRILLED ZUCCHINI, CONFIT GARLIC MARINATED CAPSICUM, SUNDRIED TOMATOES, MARINATED OLIVES (GF | VGN)

PROSCIUTTO, SALAMI AND ROASTED BEEF, SEEDED MUSTARD, COCKTAIL ONIONS, CORNCHONS

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## Hot Food

OVERNIGHT BRAISED BEEF CHEEKS INFUSED WITH RICH RED WINE AND AROMATIC HERBS, PICKLE SHALLOTS (GF | DF)

BAKED CATCH OF THE DAY, PICKLE VEGETABLE WITH SAUCE VIERGE AND CASHEWS (GF)

SPICED ROASTED CHAT POTATOES WITH FRESH HERBS (V | GF | VGN)

CRANBERRY-GLAZED ROAST CHRISTMAS TURKEY

MAPLE GLAZED BAKED LEG OF HAM (NF)

## Salads

CHARRED PRAWN AND CORN, AVOCADO, COS LETTUCE, CHERRY TOMATO, LEBANESE CUCUMBER AND LEMON DRESSING (GF)

GREEK SALAD WITH ROMA TOMATO, CUOMBER, KALAMATA OLIVES, FETA CHEESE, SPANISH ONION, MIXED LEAFS, GREEK DRESSING (V | GF)

CRISPY KALE, QUINOA, ROASTED BUTTERNUT PUMPKIN, HEIRLOOM CHERRY TOMATO, WHITE BALSAMIC, VINAGRETTE AND PUMPKIN SEEDS (GF | VGN)

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## Dessert

CHRISTMAS PUDDING WITH BRANDY ANGLAISE

PASSION FRUIT CHEESECAKE

CHRISTMAS PAVLOVA

FRUIT MINCE PIES

ASSORTED FRUIT PLATTER



\*Menu is subject to change based on availability

**VOCO**  
AN IHG HOTEL

**Kirkton Park**  
Hunter Valley