

VOCO KIRKTON PARK HUNTER VALLEY

CHRISTMAS DAY FEAST



SEAFOOD TOWER

Sydney rock oysters, Balmain bugs, tiger prawns, green lip mussels, blue swimmer crab, fresh lemon and lime, selection of sauces

LIVE CARVERY EXPERIENCE

Maple whisky glazed leg ham, apple sauce and gravy, carved to order (DF, NF)

Roasted Wagyu striploin, red wine jus (DF, NF)

Herb and citrus roasted Christmas chicken (NF)

HOT DISHES

Porchetta, caramelised apple and pear chutney, gravy (DF, GF, NF)

Moroccan lamb rump, tagine (GF, NF)

Catch of the day, tomato and caper salsa, herbed citrus sauce (GF, NF)

Cranberry and pistachio turkey roulade, tarragon cream sauce (GF)

Pumpkin and cheese ravioli, roasted red pepper and tomato cream sauce (NF, V)

Cauliflower and bush tomato gratin (NF, V)

SALADS

Charred prawns, baby gem, baby fennel, orange and avocado (GF, NF)

Roasted pumpkin, cauliflower blossom, baby spinach, pepitas and sunflower seeds (GF, V)

Rocket, nashi pear, red onion and parmesan (GF, NF, V)

Truffled bean, pomegranate, roasted almonds and fetta salad (GF, V)

Hot-smoked salmon, pearl barley and mixed leaves (NF)

ANTIPASTO, CHARCUTERIE & BREADS

Assorted bread rolls and whole loaves, including sourdough, multigrain and rye (V)

Selection of cheeses, including brie, cheddar, blue cheese, labna, quince paste, lavosh and crackers

Chef's selection of pickled, roasted and chargrilled vegetables, dolmades and dips

Selection of cold cuts, including prosciutto, salami, ham and roast beef

SIDE BAR

Herb and garlic roasted potatoes (DF, GF, NF, V)

Steamed vegetables, garlic and herb oil dressing (DF, GF, NF, V)

Caramelised Brussels sprouts, crispy speck (DF, GF, NF)

DESSERT

Christmas pudding, brandy custard (V)

Australian Christmas pavlovas (V)

Fruit mince tarts (V)

Passionfruit cheesecake (V)

Raspberry opera slice (V)

Assorted French pastries (V)

Tropical fruit platter (V)

