



3-5 DEC '20

Christmas at the Burrow

\$60 PER PERSON / 3 COURSE MEAL

please note that seating time is limited to 2 hours, thank you for your understanding

entrée - choice of:

TURKEY AND CRANBERRY CROQUET

maple-glazed turkey breast and roasted potato croquet with cranberry dipping sauce

GRILLED FLAT MUSHROOM

garlic and thyme roasted mushroom topped with goat's curd and parmesan crust,
served on a bed of rocket and balsamic glaze

PRAWN AND ASPARAGUS SALAD

cold cook Australian prawns with asparagus, cucumber ribbon and ranch dressing

mains - choice of:

HONEY GLAZED HAM

honey and pineapple roasted ham served with Yorkshire pudding, roasted chat potatoes,
seasonal greens, red wine gravy and a side of cranberry sauce

FOD KING FISH

crispy skin king fish served with clam and mussel broth and fresh herbs

CRISPY PORK BELLY

crispy pork belly served with roasted chat potatoes, homemade apple sauce,
cherry and red wine glaze, and wilted spinach

dessert - choice of:

HOUSEMADE STICKY DATE PUDDING

served with warm butter scotch, and vanilla ice cream

PAVLOVA

crispy white meringue filled with whipped cream and fresh seasonal berries

