

The
PALM HOUSE



**CHRISTMAS EVE
DINNER**

MENU

STARTERS

Duck and chicken terrine with citrus jam ^{GF}

Assorted cheese board with dried fruit and crackers ^V

Cold cuts platter with homemade prune chutney ^{GF}

SALAD BAR

Chargrilled vegetable salad with whipped basil feta ^{GF}

Prawn, fennel, apple & walnut salad with dill mayonnaise ^{GF (I)}

Potato & chive salad ^{GF}

Honey ham & Brussel sprout salad with cranberry dressing ^{DF GF}

Roast beef & green asparagus salad with seed mustard dressing ^{GF DF}

MAKE YOUR OWN SALAD

Bean sprouts, spring onions, rocket leaves, cabbage, carrot, baby romaine, cos lettuce, frisée and radicchio, with a selection of dressings ^{GF, V}

Selection of dressings: Vinaigrette, French, balsamic and cocktail dressings ^{GF}

SELECTION OF COLD SEAFOOD

Poached Australian spanner crab ^{GF (A)}

Fresh New Zealand Pacific oysters ^{GF (I)}

Half-shell mussels ^{GF (I)}

Tiger prawns ^{GF (A)}

Smoked salmon platters ^{GF (I)}

Condiments: Lemon wedges, garlic croutons, olives, pesto and tomato relish

SOUP

Winter vegetable and chicken soup ^{GF}

Assorted bread station with house-made dips ^V

LIVE COOKING

Prawn dumplings with condiments ^(I)

Honey sesame pork rib

DF dairy free | GF gluten free | V vegetarian

Seafood origin: (A) Australian | (I) imported | (M) mixed

Please inform your waiter if you have any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee that our food will be allergen free.

MAINS

Grilled lamb chop with maple and mint GF, DF

Grilled salmon steak with Cajun butter GF (I)

Mushroom and spinach vol-au-vent v

Slow-cooked beef short ribs with baby carrots GF, DF

Baked potato au gratin with baked garlic GF, DF, V

Confit duck breast with sage and onion jam GF, DF

CARVERY STATION

Roast turkey with traditional stuffing and cranberry compote

Applejack-glazed baked ham GF, DF

Slow-roasted beef striploin with a selection of mustards GF, DF

Condiments: Gravy, tomato salsa, mushroom confit, pineapple chutney, seeded mustard, Dijon mustard and sun-dried tomato

KIDS STATION

Chips

Chicken Kiev

Pasta with cheese sauce

Served with condiments

DESSERTS

Gelato cart with lolly station

Traditional mixed-fruit pudding with brandy anglaise v

Chocolate honey cake v

Banoffee slice v

Mango and passionfruit entremets GF

Black forest gâteau

Ginger crème caramel GF

Apple crumble pie v

Rocky road cheesecake

Gingerbread macaron GF, V



