

# Deck THE Halls

## MENU

### *Amuse*

Burrata with peach, balsamic pomegranate  
and pistachio dukkah

### *Entree*

Miso honey turkey with wombok daikon salad,  
cucumber, black sesame and Hokkaido dressing

**(alternate serve)**

White soy and yuzu cured salmon with red  
radish, lemongrass compressed watermelon,  
lime aioli and baby greens

### *Mains*

Beef fillet with duck confit and king trumpet  
mushroom ragout, pearl onion, roasted  
eggplant, petite parsnip and watercress

**(alternate serve)**

Roast spiced pork sirloin with cranberry and  
chicken roulade, nutmeg butternut pumpkin,  
charred brussel sprouts, granny smith apple  
purée and cinnamon-allspice jus

### *Dessert*

Christmas magic delivered straight to your  
table in an indulgent dessert box

### *Cheese*

Selection of handcrafted Woombye cheeses with  
dried fruit, truffle honey and preserves