

Christmas menu

TO BEGIN - FOR THE TABLE TO SHARE

Freshly Shucked Oysters with Mignonette, Lemon & Sriracha
Smoked Salmon with Horseradish Crème Fraîche
Poached Prawns with Gochujang Aioli
Artisan Cheese, Cured Meats, Olives & Grilled Sourdough
with Whipped Ricotta

FESTIVE BUFFET

Hot Selection:

Breast of Chicken with Tarragon, Mustard & Mushrooms
Steamed Fish with Saffron, Champagne & Lovage
Moroccan Lamb with Chickpeas, Apricots & Ras el Hanout
Pumpkin Gnocchi with Brown Butter, Sage & Cranberries

A Selection of Fresh Salads & House Condiments

CHEF'S CARVING STATION

Sirloin of Beef with Red Wine Jus, Mustard & Horseradish
Supreme of Turkey with Cranberry Sauce & Traditional Stuffing

Accompaniments:

Duck Fat Roasted Potatoes
Honey-Glazed Root Vegetables
Cauliflower Mornay
Colcannon Mash

TO FINISH

A Selection of Miniature Desserts

Two Seatings Available: 12:00 – 2:00 & 3:00 – 5:00

Price: \$149 per adult • \$79 children (6–12 years) • Under 6s dine free
reservations required email: dining@thedeepblue.com.au