



Christmas at the Butcher & Brewer

Pandoro breads with roast pepper Hummus, olive oil and Dukkha for dipping

TO BEGIN

Smoked ham hock terrine served with rhubarb compote and pickled vegetable salad

House smoked salmon mousse, wrapped in a pillow of our own cold smoked salmon on a bed of salad leaves with guacamole

Moroccan Cauliflower, Carrot and Apple Soup with a pistachio cream

TO FOLLOW

Free range chicken breast, wrapped in smoked bacon, with fresh cranberry and lime stuffing and chipolata sausage and chicken gravy.

Pan seared New York strip steak, steamed spinach and a creamy mushroom and soft green peppercorn sauce

Slow cooked pork belly topped with apple puree, 5 spice crackling, and finished with a classic Pinot jus

Roasted seasonal fish fillet, topped with a Parmesan wafer and finished with a Champagne + Caper Beurre Blanc

All main dishes are served with crispy gourmet potatoes and roast seasonal veggies

TO FINISH

Steamed Xmas pudding on a pool of vanilla infused cream and glazed with brandy & ginger butter

Meringue nest filled with cream, toasted oatmeal, whisky and heather honey finished with a berry coulis

Vanilla Roulade Roll served on a cranberry-orange compote

A selection of local and continental cheeses with celery, pickle, crackers and candied walnuts.

\$69 per person 3 course

\$59 per person 2 course