

GOLDEN GATE HOTEL

CHRISTMAS DAY MENU



STARTERS

Oysters, shallot dressing (DF, GF)

Qld Prawns, iceberg, brandy spiked cocktail sauce (GF, DF)

Yarra Valley tomato, buffalo mozzarella, basil, sourdough crumbs (GFO)

Local cold cuts, pork terrine, house pickles, mount zero olives (GF, DF)

MAINS

Bourbon and apricot glazed leg ham, mustard sauce (GF)

Slow cooked turkey, currant, fig & chestnut stuffing, pan juices, cranberry sauce

ON THE SIDE

Traditional roasted veg, crispy potatoes, carrots, pumpkin (GF, DF, V)

Summer greens, peas, green beans, broad beans, shaved bruseels (GF, DF, V)

Leaf & herb salad, buttermilk dressing (GF, DFO, V)

DESSERT

Christmas pudding, soaked with cognac, vanilla bean custard (V)

New season cherries on ice (V, GF, DF)

Little fruit mince pies (V)