



Christmas @ Grange

entree

Smoked salmon terrine with caper dressing, salmon caviar and baby herbs

Four cheese cannelloni served with roast tomato coulis, basil pesto and parmesan shavings

main course

Roast turkey with broccolini, roasted potato and pumpkin and cranberry jus

Slow roasted sirloin on creamy mashed potato, baby spinach red wine jus and béarnaise sauce

dessert

Individual Christmas pudding with brandy custard and vanilla bean ice cream

Pavlova with Chantilly cream and mixed berry compote

\$49.00 per person