# CHRISTMAS *Set Menu*

## ENTRÉE

**BEEF TARTARE**
CROSTINI, FRIED CAPERS, PARMIGIANO

**BAKED BRIE TART**
FIG JAM, CANDIED WALNUTS, THYME HONEY | V

**CHICKEN LIVER PARFAIT**
ONION JAM, TOASTED BRIOCHE

## MAIN

**TRADITIONAL ROAST TURKEY BREAST**
DUCK FAT POTATOES, HERITAGE CARROTS, CHARRED BROCCOLINI, PIGS IN BLANKETS, SAGE JUS

**12 HOUR ROSEMARY & GARLIC LAMB SHOULDER**
POTATO GRATIN, PEA PURÉE, CHARRED DUTCH CARROTS, SALSA VERDE, PORT JUS

**CRISPY SKIN BARRAMUNDI[A]**
PARIS MASH, CHARRED BROCCOLINI, LEMON BEURRE BLANC, CHIVE OIL

**HOUSE MADE PUMPKIN GNOCCHI**
BURNT BUTTER, SAGE, HAZELNUTS, PARMIGIANO REGGIANO | V

## DESSERT

**STICKY DATE PUDDING**
SALTED CARAMEL, VANILLA BEAN ICE CREAM

**TRADITIONAL CHRISTMAS PUDDING**
BRANDY ANGLAISE, RED WINE CHERRIES

**CHRISTMAS PAVLOVA**
FRESH BERRIES, CHANTILLY CREAM

Prior booking, payment and order required

**2 COURSES** - $65PP

**3 COURSES** - $75PP

**AVAILABLE MONDAY- SUNDAY**
**FOR GROUPS OF 20 OR MORE**

THE NATIONAL HOTEL