

# your menu

CHEF  
Lee Sibanda

## **Canapes:**

Honey butter roasted chicken, port gravy, cranberries GF, DF

Roast smoked leg of ham, mulled maple glaze, Christmas sausage stuffing, homemade cranberry sauce GF

## **Entrees:**

Heirloom vegetables, carrots, broccolini, crispy bacon bits, garlic butter, herb crumble GF

Roast fat potatoes, sage, garlic DF, GF

## **Mains:**

Falls farm summer salad, pickles, beetroot, radishes, native leaves, pine nuts VEG, GF

Purple cauliflower, celeriac slaw, blood orange, cranberries gel, aromatic Mediterranean dressing VEG, GF

## **Desserts:**

Pavlova, forest berries, Chantilly cream, vanilla ice cream V, GF

\*\* V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free



**CHEFIN**

love food experiences