

CHRISTMAS DAY LUNCH

TUESDAY 25th DECEMBER 2018

\$90 PER PERSON / \$30 CHILDREN UNDER 12

BISTRO 289 @ THE LAUREL HOTEL

BOOKINGS ESSENTIAL

enquiries@laurelhotel.com.au

PH 9370 5800

BOOKINGS FROM 11.30 – 2.30PM



MENU

BREAD ROLL WITH CREAMED BUTTER

ENTRÉE SELECTION

KING ISLAND PRAWNS, HALF SHELLED, DRIZZLED WITH OUR HOMEMADE TRADITIONAL COCKTAIL SAUCE (GF)

PORK, PISTACHIO & CHICKEN TERRINE, BEETROOT RELISH, BABY CORNICHONS & CRUSTY BREAD

ZUCCHINI FRITTERS, CREME FRAICHE, GOUCOMOLE, FRESH CHIVES

MAINS SELECTION

STUFFED TURKEY & GLAZED ROAST HAM WITH OVEN ROASTED VEGETABLES, HONEY CARROTS, PAN GRAVY, APPLE MASH, CRANBERRY SAUCE (GF)

CRISPY SKIN SALMON ON A SALAD OF WARM CRISPY CHATS, GREEN BEANS, WILD ROCKET & SALSA VERDE

220gms PASTURE FED ANGUS EYE FILLET WRAPPED IN BACON WITH SCALLOPED POTATOES, GREEN BEANS & RED WINE JUS

INDIVIDUAL ROASTED VEGETABLE QUICHE WITH GARDEN SALAD & PARMESAN CRISP (v, vegan option)

DESSERT SELECTION

TRADITIONAL STYLE PLUM PUDDING SMASHED BERRIES, BRANDY VANILLA CUSTARD

MISSISSIPPI CHOCOLATE FUDGE WITH BOURBON ICE CREAM & HONEYCOMB CHARD

MERINGUE, LEMON CURD FRESH BERRIES, DOUBLE CREAM & PASSIONFRUIT PUREE

CHRISTMAS LOLLIES, BON BONS & CHOCOLATES FOR ALL

