CHRISTMAS DAY

SHARED LUNCH MENU

ENTRÉE

CHILLED SEAFOOD ROYALE (GF)
Sydney rock oysters with mignonette dressing, saffron poached tiger prawns with Marie Rose sauce, and blood orange-cured salmon gravlax with fennel salad.

MAINS

PISTACHIO-CRUSTED TURKEY ROULADE
With a maple honey glaze, cranberry jus and balsamic roasted truss tomatoes.

SMOKED BEEF BRISKET (GF)
With brandy-infused Diane sauce.

SIDES:

MIXED GREEN VEGETABLES WITH TOASTED ALMONDS

OVEN ROASTED ROSEMARY CHAT POTATOES

DESSERTS FROM SANTA

CHRISTMAS MIXED FRUIT PUDDING
With crème anglaise

SUMMER PAVLOVA
With seasonal fruits & passionfruit compote

THE FERNERY MOSMAN

Menu is subject to change. Vegan, Vegetarian and Gluten Free options available upon request.
Please specify allergies and dietary requirements when booking.

CHRISTMAS DAY

KIDS MENU

ENTRÉE

TOMATO BASIL & MOZZARELLA ARANCINI & VEGETABLE SPRING ROLLS
Arancini served with Provençale sauce and Grana Padano

MAINS

Choice of one:

KIDS BOLOGNESE

KIDS SCHNITZEL WITH CHIPS AND SALAD

DESSERTS FROM SANTA

KIDS ICE CREAM WITH SPRINKLES AND TOPPING

INCLUDES A COMPLIMENTARY SOFT DRINK

THE FERNERY MOSMAN

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