



Christmas Dinner \$75

*Subjective to seasonal changes

FIRST COURSE

butternut squash soup served with Wildflour focaccia, & Evolution oils & vinegars.

SECOND COURSE

honey crisp apple salad, candied pecans, dried cranberries,
blue cheese, cider vinaigrette, tuscan greens {VEG, GFP, DFP}

mushroom bruschetta on sourdough {VEG, GFP, DFP}

prawn & crab cocktail {GF, DFP}

THIRD COURSE (choice of)

roast turkey & cranberry wellington, roasted potatoes & vegetables

or

pork loin roast, cherry & wild rice stuffing, potatoes & roasted vegetables

FOURTH COURSE

dark chocolate tart honeycomb toffee, cassis purée & vanilla whipped cream {GFP, DFP}

crème brûlée & berries {GFP}

old fashioned pecan pie, orange, vanilla & crème Chantilly

{VP} Can be served as a vegetarian dish

{GFP} Can be served gluten free {DFP} Can be served dairy free

We are proud to offer handcrafted, seasonal cuisine from scratch.

If you have any dietary restrictions please let our staff know.