



# MIDWINTER *Christmas* MENU

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## ENTREES

1 Roasted cream of parsnip soup, Estate bread (V, GF available)  
• Traditional Shrimp Cocktail, Marie Rose Sauce, toast triangles (GF available)  
• Salad of Roasted Beetroot, Whipped Feta and Orange  
• Chicken & Pork Terrine, Estate bread, Sauvignon Blanc wine jelly (GF available)  
• Smoked Salmon Pate on crostini, horseradish and lime cream & pickled radish

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## MAINS

• Traditional Roast Turkey and Ham off the Bone served with pigs in blankets, roast potatoes, winter vegetables, cranberry sauce and applesauce (GF)  
• Sirloin of Roast Beef with roasted winter vegetables, wine jus and horseradish (GF)  
• Fish of the Day baked in a lemon cream sauce on a silverbeet and bean ragout (GF)  
• Vegan Wellington Filo with seasonal vegetables (V)  
• Eggplant Parmigiana with seasonal vegetables (V, GF)

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## DESSERTS

• Traditional Plum Pudding, custard sauce, brandy butter, vanilla bean ice cream  
• Chocolate Yule Log with berry compote and Chantilly cream (GF)  
• Rhubarb and Ginger Twice baked souffle with vanilla bean ice cream  
• Winter stonefruit cobbler, plant-based custard (V, GF)  
• Signature Spiced Pumpkin bread and butter pudding, caramel sauce, vanilla bean ice cream (GF available)

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**TIROHANA ESTATE**