

## MARINA HOTEL

# CHRISTMAS LUNCH



## ENTREE

#### KING PRAWNS

with Smoked Salmon Rosette and Citrus Aioli (GF & DF)

#### LAMB CUTLETS

Herb Crusted with Mint & Parsnip Puree & Red Wine Jus (GFO)

# MAINS

### GLAZED HAM & ROAST TURKEY

with Apricot, Almond & Brie stuffing, confit potato, baby heirloom veg, cranberry sauce & gravy (GFO & DFO)

### SEAFOOD PLATTER

Crumbed Whiting, Lemon Pepper Calamari, 2 Oysters Kilpatrick, 2 Half Shell Devil Scallops with Tartare and a Fennel, Orange & Pomegranate salad (GFO & DFO)

# DESSERT

### CHRISTMAS PUDDING

with brandy custard & rum raisin ice-cream (DFO)

### CREME BRÛLÉE

with ginger snap & cherry glaze (GFO)

\$100 PP



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# CHILDREN'S MENU

### GLAZED HAM & ROAST TURKEY

with roast potato, baby carrot, butter glazed corn, cranberry sauce & gravy (GFO & DFO)

### CRUMBED WHITING & LEMON PEPPER CALAMARI

with tartare, roast chips & garden salad (GFO & DFO)

## DESSERT

#### CHRISTMAS PUDDING

with custard & vanilla ice-cream (DFO)

### ICE CREAM SUNDAE

with nuts and topping (GF)

\$35 PP

### VEGO/VEGAN MENU

#### ENTREE

Roasted Garlic, Pumpkin, Pinenut & Tarragon Risotto

### MAIN

Field Mushroom & Spinach House-made Pie

#### DESSERT

Raw Cherry Ripe Cheesecake

