



# TLCC CHRISTMAS

## Menu

### Starter

Selected Artisan Breads From Our Bakery

Antipasti Selection *smoked and cured meats, marinated and chargrilled vegetables, olives and cheese*

### Cold Seafood Selection

Fresh Sydney Rock Oysters *mignonette dressing and fresh lemon* (GF)

Blue Swimmer Crab *a lime, chilli and coriander dressing* (GF)

Fresh Prawns *seafood sauce* (GF)

Fried Salt and Pepper Calamari *citrus caper salt, garlic aioli, lemon* (GF)

### Salads

Green Salad of Mixed Leaves *house dressings* (GF, V )

Baby Cos Salad *bacon pieces, parmesan cheese, garlic croutons and Caesar dressing*

Bavarian Potato Salad *bacon, chives and seeded mustard dressing* (GF)

Roasted Pumpkin *wild rocket, dried cranberries, toasted walnuts with a pomegranate balsamic glaze*

### Hot Selection

Slow Roasted Pork *caramelised apple, house gravy and crackling* (GF)

Sliced Turkey *dried cranberries and house gravy* (GF)

Grilled Tassie Salmon *tomato, caper and dill salsa* (GF)

Maple Roasted Ham *house gravy* (GF)

Garlic and Herb Roasted Vegetables (GF, V )

*Steamed Seasonal Greens* (GF, V )

### Dessert

Warm Christmas Pudding *brandy custard*

Freshly Sliced Tropical Fruit Platter (GF, V )

Assorted Petit Cakes and Sweet Delights

Selection of Local and International Cheeses

*quince paste, dried fruits and crackers*

\*\* Served with Vittoria brewed coffee and a selection of teas