CHRISTMAS MENU

$125 pp

ON ARRIVAL

Amelie Christmas Cocktail or Mocktail
Served with a trio of canapés

Fresh, crusty bread & whipped butter served to the table

ENTREE (CHOOSE ONE)

Amelie's Ultimate King Prawn Cocktail
Or
La Delizia burrata, heirloom cherry tomatoes, basil pesto
Or
Beef Carpaccio: paper-thin sliced beef fillet with fresh roquette, capers, shaved parmesan & a tangy house remoulade

MAINS (CHOOSE ONE)

Chicken breast stuffed with ricotta, spinach & sun-dried tomato, served on sweet potato purée with a white wine & cream sauce and broccolini
Or
24-hour slow-cooked beef cheeks, beetroot purée, peppered spinach, sliced potatoes, marsala sauce
Or
Pan-seared wild Australian salmon with pea & mint purée, fresh herb salad, broccolini and shallot dressing
Or
Romesco gnocchi: pan seared gnocchi, roasted capsicum & almond sauce, cream, spinach, pecorino romano

Mains served with Hasselback potatoes & a Christmas-inspired salad

DESSERT (CHOOSE ONE)

Mini plum pudding with caramel sauce, vanilla ice cream & raspberry coulis (GF)
Or
Amelie' s Sticky Date Pudding with butterscotch sauce & vanilla ice cream

TO FINISH

Baby fruit mince pies with a small Pedro Ximénez

Menu available throughout December & Christmas Eve for a special sitting