

# CHRISTMAS LUNCH AT ARCOBAR



## ENTREE

Zucchini, Potato & Leek Soup (GF) (Vegan)

Oysters Kilpatrick (Five)

Classic Prawn Cocktail

*Fresh prawn tails on shredded iceberg lettuce and our homemade cocktail sauce*

Mango Chicken Salad

*Poached breast of chicken filled with semi-dried tomato, pesto and goats cheese served with a mango, cucumber & toasted shallot salad*

## MAINS

Traditional Christmas Platter

*Buffet roasted turkey, roast pork loin, & baked ham with pine nut & sage stuffing with roasted vegetables & Christmas gravy*

Baked Eggplant Melanzane (GF)

*Baked Melanzane served with a rocket and lemon vinaigrette salad (V)*

Eye Fillet Medallions

*Gippsland eye fillet medallions wrapped with Italian prosciutto. served on truffle infused potato puree and grilled asparagus*

Vegan Shepherds Pie (Vegan) (GF)

*Oven baked summer vegetable pie with homemade mash lid & crisp rocket salad*

Chanterelle & Duck Risotto

*Wild mushrooms, spinach, and smoked duck breast risotto, truffle oil drizzle*

## DESSERTS

Bavarian "weihnachtsstollen" (GF)

*Traditional German style Christmas fruit pudding, served warm, with homemade brandy custard*

Apple & Blueberry Cobbler (Vegan) (GF)

*Cinnamon stewed apples & stewed blueberries, topped with a homestyle baked crumble. Served with our homemade vegan ice cream*

Eton Mess (GF)

*Macerated strawberries, soft meringue, fresh raspberries, vanilla crème diplomat & chocolate shards*

Pavlova Cheesecake

*Our famous homemade baked lemon cheesecake, passionfruit curd, meringue, summer fruits & cream*