

The WILD GEESE

CHRISTMAS IN JULY *MENU*

Every Weekend in July

Entrée

Potato and leek soup with croutons and chive oil

Chicken and tarragon terrine with stout and raisin chutney and chargrilled baguette

Pumkin and leek tartlet with whipped goats curd, quince and pumpkin puree, hazelnut and rocket salad

Smoked salmon with house made brown bread, crème fraiche and caperberries

Main

Wild geese Irish lamb stew with soda bread and roasted root vegetables

Turkey and ham, chestnuts, winter vegetables, pomme puree, cranberry jus

Pan roasted Barramundi, crispy potato's, greens and beurre blanc.

Wild mushroom risotto, beetroot, goats curd, walnuts and crispy kale.

Dessert

Apple and rhubarb crumble, spiced rum anglaise, vanilla ice cream

Sticky date pudding, toffee sauce, brown bread and whisky ice cream

Christmas pudding, baileys anglaise and vanilla cream

Lamington, fresh berries and raspberry sorbet

2 course \$69

3 course \$79

