

# Auburn Hotel EST. 1888

## CHRISTMAS DAY MENU

### Entrée Tasting Plate

King prawn cocktail; lemon, marie rose, paprika (GF) (V)

Pork terrine; cranberry chutney, toasted brioche (CBGF)

Oysters; shallot vinaigrette (GF) (V)

### Mains

*Your choice on the day*

Honey & mustard glazed ham; chipolata (GF)

Christmas turkey; sage & onion stuffing, chipolata

King Ora salmon en crouete, hollandaise (CBGF) (V)

Mushroom & chestnut nut roast (V) (VG)

### Sides

*Sharing for the table*

Charred broccolini; toasted almonds (V) (VG) (GF)

Roasted heirloom carrots; pumpkin puree, pepitas (V) (VG) (GF)

Garlic & rosemary roast potatoes (V) (VG) (GF)

Heirloom tomato salad, basil, cucumber (V) (VG) (GF)

### Desserts

*It's Christmas Day...you get both*

Christmas pudding; brandy sauce (V)

Cheese selection; blue, brie, smoked cheddar, quince, lavosh, muscatels (V) (CBGF)

(GF) - Gluten Free (CBGF) - Can Be Gluten Free (V) - Vegetarian (VG) - Vegan