



THE ROAST & TOAST MENU

FESTIVE TOAST

Andreola verv extra dry, prosecco doc | n.v. | valdobbiadene, italy

FOR THE TABLE

Pork scratchings, green apple & clove sauce
Pickled baby vegetables & marinated goat's cheese

STARTERS

Bread & butter, sourdough & cultured butter
Butternut squash soup, parsnip, apple & horseradish cream

ENTREES

Heirloom tomato & burrata, balsamic, basil & pickled shallots
Smoked beetroot, candied walnuts, rocket, goat's cheese & tarragon vinaigrette
Cured salmon, horseradish cream, dill cucumber & sourdough

MAINS

Roasted sirloin of beef (200g) mushroom pate, english mustard & bone marrow jus
Supplement \$10
Crackled belly of pork, savoy cabbage, clove & apple sauce, roasting juices
Crispy skin sea bass, prawn broth, fregola, cherry tomato & green beans
Whole spring chicken, garlic, thyme & lemon
Turkey roulade, celery, chestnuts, cranberry, sage, mushrooms & gravy
Chestnut mushroom wellington, goat's cheese, leek & fennel gravy

SIDES TO SHARE

For the table

Yorkshire pudding
Brandy baked carrots, honey & sesame seeds
Baked cauliflower cheese
Roasted parsnip, turnip & swede
Roasted potatoes

SWEETS

Sticky toffee pudding, caramel sauce, vanilla bean ice cream
Lemon posset, shortbread
Blueberry eccles cake, stilton cheese

\$98 per person

Subject to minor variation

