

served w Turkey Gravy, Cranberry Sauce

Salt Baked Norwegian Whole Salmon served w Marinated Dill Potatoes, Béarnaise Sauce, Tomato Salsa

Slow Roasted Australian Grain-Fed Black Angus Rib Eye served w Potato, Yorkshire Pudding, Port Wine Gravy

Manuka Honey and Macallan Whisky Baked Bone-in Gammon Ham served w Spiced Apple Sauce, Rum & Raisin Sauce

Charcoal Grill Roasted New Zealand Milk-Fed Lamb served w Roasted Aubergine Middle Eastern Spices, Crisp Chickpeas

GRILL & STOVE

Tiger Prawns A La Plancha Homemade Chicken and Pork Satay Turkey and Stuffing Casserole Roasted Seasonal Vegetables Red Wine Braised Beef Cheeks

ACTION STATION

Chicken Shawarma

INDIAN

Kashmiri Pulao 😅 Butter Chicken / Mughlai Karahi Gosht TPaneer Butter Masala / Palak Paneer Sahzi Assorted Naan Bread Indian Pickles and Papadum

Dinner only

🗘 Signature Dish

🧲 On Rotation Lunch only



Signature Dish

C On Rotation

Lunch only

Dinner only

Hot Dessert of the Day Blueberry Chocolate Pudding

Christmas Panattone Pudding Warm Pineapple Upside Down Cake