



the george

Christmas set menu



2 course – 3 selections per course
entrée/main includes breads - \$80 per person
main/dessert includes tea & coffee - \$75 per person

to start

beetroot cured salmon

herb tartare, pickled onion, seeded ciabatta

duck parfait

brioche, quince gel, pear chutney

whipped goat's cheese

tomato, balsamic, olive gremolata gf

mains

lumina lamb

buttermilk mash, peas, mint gel, jus gf

chicken supreme

crispy agria gratin, peas, pancetta, jus gf

market fish

grilled asparagus, dill beurre blanc gf

dessert platter

limoncello trifle

limoncello custard, passionfruit-soaked sponge v

christmas fruit cake

crème anglaise, berry compote v

mini pavlova

white chocolate mousse, mango compote gf v

gf - gluten free v - vegetarian lf - local food (provincially sourced)

df - dairy free n - contains nuts

