



**THE DUKE**

## CHRISTMAS DAY MENU

### Starters

Oysters, shallot dressing (GF, DF)

Qld Prawns, iceberg, brandy spiked cocktail sauce (GF, DF)

Yarra Valley tomato, buffalo mozzarella, basil, sourdough crumbs (GFO)

Local cold cuts, pork terrine, house pickles, mount zero olives (GF, DF)

### Mains

Bourbon and apricot glazed leg ham, mustard sauce (GF)

Slow cooked turkey, currant, fig & chestnut stuffing, pan juices, cranberry sauce

### On the side...

Traditional roasted veg, crispy potatoes, carrots, pumpkin (GF, DF, V)

Summer greens, peas, green beans, broad beans, shaved brussels (GF, DF, V)

Leaf & herb salad, buttermilk dressing (GF, DFO, V)

### Dessert

Christmas pudding, soaked with cognac, vanilla bean custard (V)

New season cherries on ice (V, GF, DF)

Little fruit mince pies (V)

GF – Gluten Free | DF – Dairy Free | V – Vegetarian | GFO – Gluten Free Option | DFO – Dairy Free Option