



## *Duke's Inn 2018 Christmas Menu*

(minimum 12 people)

**\$60 3 x Course Set Menu -  
entree, main and dessert**

**\$50 2 x Course Set Menu -  
main and dessert**

### *Entree*

#### *Prawn & Prosciutto Salad GF*

w Roasted Peppers, Grapefruit, Fennel, Lime & Pickled Ginger Dressing

#### *Maple and Clove Glazed Ham off The Bone GF*

w Warmed Pear, Pecans, Sweet Potato, Cherry Tomatoes, and  
Rocket Salad w Cranberry and Mustard Dressing

### *Main Course*

#### *Slow-Roasted Turkey GF*

w Water Chestnut and Cranberry Stuffing, Served w all the Trimmings

#### *Beef Sirloin GF*

Cooked Medium w Potato Gratin, Roasted Parsnip and Carrot, Buttered Beans and a Duet of  
Tarragon Bearnaise and a Red Wine Jus

#### *Crispy-Skin Tasmanian Salmon GF*

Served w Asparagus, Potato Gratin, Dill and Caper Hollandaise Sauce on a Rocket,  
Parmesan and Baby Pepper Salad

### *Dessert*

#### *Traditional Christmas Pudding*

w Brandy Soaked Cherries and Custard

#### *Chocolate Profiterole*

w Vanilla Anglaise, Raspberry Coulis and Praline

*Veg - Vegetarian*

*V - Vegan*

*GF - Gluten-Free*

