

The 10th year of Christmas with *Casalinga*

3 courses Lunch \$130 per person

Christmas crackers to start Christmas off with a bang.

Christmas platter for sharing together GFO

Cognac glazed Christmas ham, apple and pear chutney

Chicken and duck liver parfait, whipped brandy butter

Salmon gravelax roulade filled with crab mousse, avocado wasabi
lime whip

Oyster natural with sauces nahm jim, finger lime caviar and yarra
valley salmon roe

Extra large cooked king prawns, cocktail sauce

Dips and French sour dough bagettes

Antipasto pickled vegetables

Vegetarian option

Beetroot and goats cheese tart, pear, red onion jam and walnut salad.

GF

Mains choice of

Christmas style beef wellington, chestnuts, mushroom, prosciutto
wrapped in pastry, Christmas jus

Sumac roasted turkey breast, stuffed with pistachio, lemon and
garlic stuffing, reduced pan drippings. **GF**

Roast pork loin, crackling, gold raisin macadamia and muscat
stuffing, pan gravy. **GF**

Christmas nut loaf (cashews, chestnuts, walnuts, apricot, cranber-
ries, quinoa) with baked balsamic tomato salsa. **GF**

All mains come with

Honey sesame roasted carrots **GF**

cauliflower au gratin. **GFO**

Thrice cooked roasted potatoes. **GF**

Minted peas. **GF**

Christmas tabouleh

To finish the Christmas individual dessert platter

Christmas opera cake, dacquoise layered with brandy butter cream, velvet chocolate liqueur

Boosey Christmas pudding, brandy anglaise

Mini Christmas meringues with chai chocolate mousse

Cherry and kirsch ice cream.

Children GFO

Christmas cracker and girl/boy Casalinga santa present

\$30.00 per child 2 course

Turkey nuggets, chips and salad.

Wagyu spaghetti Bolognese.

Crumbed calamari chips and salad.

Chocolate mousse and cherry ice cream.

\$30.00 per person deposit taken on booking.

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