



Christmas Day Lunch at dish

lunch from 12.00pm

glass of domaine chandon on arrival

entrée

petuna smoked salmon, frisse, pickled cucumber, cauliflower cream, salmon pearls and nasturtium
risotto of butternut pumpkin, herbs and parmesan
pressed terrine of chicken, leek and shitake with salsa verde

main course

rolled turkey breast with roasted seasonal vegetables
handmade spinach and ricotta ravioli with red pepper sauce, fried eggplant and pangrattato
roast aged victorian angus sirloin with traditional yorkshire trimmings
fillet of coneбай barramundi with colcannon, pinot noir sauce and baby cress

dessert

baked meringue with lemon curd, summer berries and vanilla ice cream
traditional christmas pudding with brandy sauce and fresh red currants
selection of local and imported cheeses with lavosh, fruit loaf and burnt fig jam

children's menu

(aged under 12 years)

entree

pumpkin soup

main course

roast turkey with vegetables and gravy
handmade ravioli with roma tomato sauce
tempura battered fish and chips with lemon and tartare

dessert

soft centered chocolate pudding with toffee ice cream
lemon meringue pie with gippsland double cream

\$140.00 per adult

\$35.00 per child (aged under 12 years)

for bookings please phone 03 9677 9929 or email alison@roycehotels.com.au



Celebrate Christmas in Style

christmas day buffet lunch in the royce grand ballroom
buffet available between 12.00pm and 3.00pm

glass of house sparkling wine on arrival

starters

freshly shucked pacific oysters
smoked tasmanian salmon with garnishes
italian inspired antipasti
charcuterie selection
assorted sushi

main fare

grilled salmon fillets with lemon olive oil
honey and clove glazed leg ham
aged victorian angus sirloin with yorkshire puddings
rolled breast of turkey with bread stuffing
roast lamb with rosemary
vegetarian lasagne

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roasted chat potatoes with rosemary and garlic
potato gratin
roasted root vegetables
baked cauliflower polonaise
salad of french beans, lemon and almonds
asian slaw
greek salad with fresh oregano
cos salad with creamy caesar dressing
freekeh salad with beetroot, cauliflower, almonds and shanklish

dessert

traditional christmas pudding with brandy sauce
maple and pecan tart
baked berry cheesecake
lemon meringue pie
chocolate cups with swiss chocolate mousse and fresh raspberries
blood plum and almond tart
seasonal fresh fruits
local and imported cheeses
freshly brewed coffee, tea and chocolates

\$145.00 per adult

\$35.00 per child (aged under 12 years)

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