

—
**PUBLIC
DINING ROOM**

BALMORAL · SYDNEY
—

Christmas Day 2017

Canapes

QUAIL BREAST, CAPSICUM PUREE, SALTED GRAPE
KINGFISH CARPACCIO, PONZU GEL, BABY TURNIP
BUTTERNUT & FONTINA ARANCINI

Entree

SCALLOPS, CARROT PUREE, SHAVED PURPLE CARROT, ORANGE EMULSION, PRAWN OIL, PEAS

—
BEETROOT CURED OCEAN TROUT, CELERIAC & APPLE REMOULADE, BEETROOT GEL, SMOKED CRÈME FRAICHE

—
MULLED WINE SPICED PEAR, BLUE CHEESE, WALNUT CRUMB, MIXED LEAVES

—
CRISPY PORK BELLY, PICKLED YOUNG CORN, SHAVED FENNEL, ARTICHOKE PUREÉ, JUS CORSÉ

Main

FREE RANGE ROAST TURKEY BREAST, CRANBERRY & BACON STUFFING, CHANTONAY CARROTS, JUS GRAS

—
CAPE GRIM GRAIN FED EYE FILLET, MUSHROOM, GRELOT ONIONS, FRIED SHALLOTS, PORCINI POWDER, TRUFFLE JUS

—
BRAISED LAMB SHOULDER, RED CABBAGE, PEA & MINT PUREÉ, CONFIT SHALLOTS, THYME JUS

—
JOHN DORY, ROAST POTATO CONSOMMÉ, GNOCCHI, CUMIN CRUMB, SUGAR SNAP PEAS, PENCIL LEEKS

—
SALT BAKED CELERIAC, BUTTERNUT SQUASH, PARSNIP BARK, BRUSSEL SHELLS

Sides To Share

DARLING MILLS SALAD, RADISHES, LEMON MUSTARD VINAIGRETTE
ASPARAGUS, SULTANAS, LEMON DRESSING
COLCANNON

Dessert

CHRISTMAS PUDDING, BRANDY CUSTARD, MARASCHINO CHERRIES, CARAMEL, VANILLA BEAN ICE CREAM

—
CHOCOLATE SPHERE, PRALINE MOUSSE, HAZELNUT, RASPBERRY SORBET

—
TORCHED MERINGUE, STONE FRUITS, WHITE PEACH SORBET

—
TRIO OF CHEESE SERVED WITH FRESH PEAR, DRIED MUSCAT GRAPES, QUINCE PASTE, FIG JAM, HOUSEMADE