

Christmas Day Menu 2025



To start:

Gazpacho Andalusia avocado & basil

Entree

Sittella festive tasting plate

Crisp fried coconut & sweet chilli prawns

Smoked Salmon on crab, shrimp & kale mayonnaise

Chicken & Macadamia nut Terrine with mustard fruits

Rabbit & brown mushroom tart with caramelized red onion

Slow cooked Pork Belly with plum glaze, seared Scallops & pineapple relish

Jamon Serrano compressed melon & mint salad

Mains

Red emperor

local asparagus, dill & garden pea risotto, shrimp champagne caviar cream

Traditional Roasted Turkey

Butter roasted breast, leg & ham terrine, chestnut & cranberry stuffing

chipolata, duck fat roasted potatoes, turkey gravy

Black Angus Beef

Tenderloin, pan roasted, bacon lardons, mushroom, roasted shallot, red wine & thyme glaze.

Desserts

Traditional homemade Christmas pudding

Brandy sauce, thickened cream, cherry & biscotti

Pavlova

Soft meringue, lashings of thickened cream, tropical fruits & fruit coulis

Strawberry Basket

Brandy snap, Cointreau ice-cream, crushed passion fruit, white chocolate & almond crumble

Fruit mince pies

Christmas Vegetarian



To start:

Gazpacho Andalusia avocado & basil

Entree

Vegetarian tasting plate

Kashmiri stuffed eggplant, Mustard and yoghurt chutney

Compressed melon, papaya & mint salad

Vegetable khichdi , spice roasted cauliflower

Heirloom carrots, coriander, chickpea, chermoula

Roasted swan valley asparagus, cured egg yolk, buttermilk ricotta

Poached pear , blue cheese mousse raspberry dressing

Mains

Spinach & ricotta rotolo

Pasta roll, filled with, mushroom, ricotta, spinach & pumpkin, roasted vegetables & confit

potatoes, chestnut crumble glaze

Desserts

Traditional homemade Christmas pudding

Brandy sauce, thickened cream , cherry & nut biscotti

Pavlova

Soft meringue, lashings of thickened cream, tropical fruits & fruit coulis

Strawberry Basket

Brandy snap, Cointreau ice-cream, crushed passion fruit, white chocolate & almond crumble

Fruit mince pies