

the WILLOW ROOM

*Christmas Party 2017*  
*Menu 2*

*First Course*

Pear and Fennel Soup

*Italian pancetta, blue cheese foam and lemon oil*

*Second Course*

Winter Greens

*pickled squash, roasted squash, dried grapes,  
Monforte chevre, toasted pumpkin seeds, sherry vinaigrette*

*or*

Ham Hock Terrine

*pickled mustard seeds, venetian spiced apple compote,  
watercress leaves and toasted rye crisps*

*Main Course*

Slow Roasted Hayter's Turkey

*sage and brioche stuffing, roasted root vegetables,  
whipped potatoes, cranberry port compote and natural gravy*

*or*

Chateaubriand

*tenderloin medallion, medjool date purée, poached turnip,  
heirloom carrot, turned potato, charred pearl onion  
and bordelaise sauce*

*or*

Trout Meunier

*toasted marcona almonds, zucchini vermicelli,  
crispy potatoes, lemon parsley butter sauce*

*or*

Earth

*grilled, poached and roasted organic vegetables from  
Firmly Rooted Farm, wilted swiss chard and ancient grains*

*Dessert*

Pumpkin Spiced Crème Brulée

*and gingerbread cookies*

*Menu Price \$58 per person*

Executive Chef Daniel Stubbs