

Christmas Dinner or Lunch

All dinner menus are served with warm bread rolls. Our bread is served with organic butter or extra virgin olive oil to the table.

Selection of 3 canapés as guest arrive

Entrée Course

Flamed king prawns, asparagus, sliced kumato, baby sorrel and basil vinaigrette

Salad of olive oil poached globe artichokes, toasted almonds, baby spring onions and soft fetta

Chicken, cranberry and pistachio ballotine, tarragon mustard remoulade and fenel salad

Main Course

Roasted turkey fillet with spiced date and walnut stuffing on roasted vegetables, new season asparagus and red current jus

Herb crusted Illabo lamb rack on cauliflower cream and braised baby leeks

Organic chicken breast, potato dauphinoise, buttered micro cabbage, jus

Apricot and sage filled pork loin, apple jelly, potato crush, trussed tomato and jus

Dessert Course

Steamed plum pudding, vanilla bean ice cream, brandy custard and fresh berries

Crème Brûlée, toffee shard, passionfruit coulis

Trifle layered with cherry jelly, rich double cream, seasonal fruits and sherry soaked sponge

After your meal you are served Toby's Estate organic and sustainable coffee and a selection of T2 teas



CONTACT US

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