

Morning Star Estate Christmas Day Lunch 2010

Starter plate

Crab with tom yum jelly shot
Wagyu Bresola with baby beet and vincotto
Slow roast cherry tomato salad with basil and ripped bocconcini

Entrée

Black rock gravelax salmon with mixed citrus salad, shaved fennel and parsley salad

Mains

Choice of :- Turkey breast with all the trimmings (roast honeyed pumpkin, kipfler potato, kassler ham, peas, chipolata, herb stuffing) and cranberry jus

or

Slow roasted 60 day grain fed Hopkins River beef fillet, medium, with pommes puree, green asparagus and truffle jus

Dessert

Christmas pudding flavoured ice cream bomb Alaska with Sunny Ridge raspberry couli

\$145 per person

Children's menu & Vegetarian menu available

Payment in full required at time of booking by contacting Hotel Reception
on 03 9788 6611