

# THE BRIDGE HOTEL

## CHRISTMAS DAY MENU

### STARTERS

- Oysters, shallot dressing, lemon (LD, LG)
- QLD Prawns, iceberg, spiked marie rose sauce (LD, LG)
- Heirloom tomato, buffalo mozzarella,<sup>?</sup>  
basil, sourdough crumb (LGO)
- Local cold cuts, pork terrine, house pickles,<sup>?</sup>  
mount zero olives (LD, LG)

### MAINS

- Bourbon and apricot glazed leg ham, mustard sauce (LG)
- Slow cooked turkey, cranberry sauce, pan juices (LG)
- Currant, fig, herb + whiskey stuffing

### ON THE SIDE

- Traditional roast veg, crispy potato, carrots, pumpkin (LG, LD, V)
- Summer greens salad , peas, beans,<sup>?</sup>
- Broad beans, shaved brussels (LG, LD, V)
- Leaf and herb salad, buttermilk dressing (LG, LD, V)

### DESSERT

- Cute little fruit mince pies (V)
- Mini cherries pavs (V)
- Little lamington (V)
- Pavlova, chantilly, fresh strawberries,<sup>?</sup>  
passionfruit (LG, LDO, V)

# THE BRIDGE HOTEL

## CHRISTMAS DAY MENU VEGETARIAN

### STARTERS

- Heirloom tomato, buffalo mozzarella,<sup>?</sup>  
basil, sourdough crumb (LGO)
- Crispy oyster mushroom, black truffle dressing,<sup>?</sup>  
soft herbs, lettuce cup (LD, V, LG)
- Gin compressed melon, meredith goats' cheese,<sup>?</sup>  
pomegranate, sumac dressing (LDO, LG, V)
- Fresh heirloom vegetable, pickled mushroom, mount zero olives,<sup>?</sup>  
house pickles, hummus, caraway lavosh (LD, V, LGO)

### MAINS

- Glazed & smoked eggplant, spiced eggplant puree,<sup>?</sup>  
confit garlic, seeded mustard sauce (LG, LD, V)
- Christmas wellington, veg jus (V, VE, LD)

### ON THE SIDE

- Traditional roast veg, crispy potato, carrots, pumpkin (LG, LD, V)
- Summer greens, peas, beans, broad beans, shaved brussels (LG, LD, V)
- Leaf and herb salad, buttermilk dressing (LG, LDO, V)

### DESSERT

- Fruit mince trifle, brandy sponge,<sup>?</sup>  
coconut yoghurt, berry jelly (V, LD, LGO)
- New season cherries on ice (LG, LD, V)
- Pavlova, chantilly, fresh strawberries, passionfruit (LG, LDO, V)