THE BRIDGE HOTEL

CHRISTMAS DAY MENU

ENTREE

KING PRAWN COCKTAIL
lemon, marie rose, paprika | LG, LD

PORK TERRINE
cranberry chutney served with toasted brioche | LGO, LDO

OYSTERS
shallot vinaigrette | LG, LD

MAINS

HONEY & MUSTARD GLAZED HAM
prosciutto wrapped chipolata with gravy | LGO, LD

CHRISTMAS TURKEY
sage & onion stuffing with gravy | LGO, LDO

SERVED WITH

SEASONAL GREENS
chardonnay vinegar | VG, LD, LG

ROASTED HEIRLOOM CARROTS
pumpkin puree, pepitas | VG, LD, LG

GARLIC & ROSEMARY ROAST POTATOES
VG, LD, LG

HEIRLOOM TOMATO SALAD
basil, cucumber | VG, LD, LG

DESSERTS

SUMMER BERRY PAVLOVA
GF, LDO

SHARING CHEESE SELECTION
blue, brie, smoked cheddar, quince, lavosh, muscatels | LGO

LG – Low Gluten | LD – Low Dairy | V – Vegetarian | VG – Vegan | LGO – Low Gluten Option | LDO – Low Dairy Option
VO - Vegetarian Option | VGO – Vegan Option | A – Australian Seafood | I – Imported Seafood | M – Mixed Origin Seafood
Please inform a team member if you have allergies or intolerances. We'll do our very best to accommodate them, but as our menu is prepared freshly in kitchen, there may be trace allergens.

THE BRIDGE HOTEL

CHRISTMAS DAY VEGAN MENU

ENTREE

BEETROOT TARTARE
brandy poached raisins, horseradish, chive, croutons | VG, LD, LG

MAIN

CHRISTMAS SPICED PUMPKIN
pomegranate, coconut yoghurt | VG, LD, LG

SERVED WITH

SEASONAL GREENS
chardonnay vinegar | VG, LD, LG

ROASTED HEIRLOOM CARROTS
pumpkin puree, pepitas | VG, LD, LG

GARLIC & ROSEMARY ROAST POTATOES
VG, LD, LG

HEIRLOOM TOMATO SALAD
basil, cucumber | VG, LD, LG

DESSERTS

DARK CHOCOLATE DELICE
mixed berry compote | VG, LD LG

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