

# Wild Cattle Creek Estate

## Christmas Lunch Menu

### Starter

share plate of fresh prawns, natural oysters & cured salmon (gf, lf)

### Entrée

candied prosciutto and fig salad

w/ rocket, pine nuts & feta(gf)

smoked ham terrine

w/ maple glaze, spiced pineapple & ginger relish & croutes(gf)

bruschetta

w/ caramelized heirloom tomato, goats cheese & yellingbo olive oil(v, gf)

### Mains

prosciutto wrapped turkey ballotine

w/ creamy celeriac & water chestnut puree, asparagus & cranberry sauce(gf)

oven roasted lamb noisette

w/ potato puree, duck fat sprouts, beetroot gel & red wine jus(gf)

mediterranean pearl cous cous

w/ chargrilled cauliflower, cherry tomatoes, roasted pumpkin, almond flakes & fresh mint(v, gf)

### Dessert

Christmas indulgence dessert boards

*Adults - \$159 per head*

*Child (4-12yrs) - \$59 per head*

*\*non-refundable deposit of \$25 per adult guest required at time of booking\**

(V) vegetarian

(GF) gluten free

(LF) lactose free

*\*menu subject to change*