

THE BOUNDARY

EST. 1864

CHRISTMAS LUNCH MENU

ARTISAN BREAD SELECTION

Freshly baked & served on arrival at the tables

ENTREE

QLD Tiger Prawns on ice

Freshly Shucked Oysters with lemon & shallot dressing

House-Cured Salmon Gravlax with dill & citrus

Sopressa Salami, Prosciutto & Pancetta

Seasonal garnishes & accompaniments

Complemented by a selection of fresh, seasonal salads added to the buffet as guests settle in.

MAINS

Pistachio & Cranberry Stuffed Turkey

Honey-Glazed Ham with clove & orange

Slow Roasted Beef, rich jus

SIDES

Golden Roast Potatoes

Caramelised Pumpkin

Seasonal Garden Greens

SWEET FINISHES

Salted Caramel, Chocolate & Praline Tart with mixed berries & fresh cream

Mini Pavlovas topped with cream & fruit

Traditional Christmas Trifles

Fresh Seasonal Fruit Platters

