

ENTREE

Slow cooked ocean trout, shrimp remilade, seaweed, salmon roe

MAIN COURSE

Traditional roast turkey, glazed ham, herb roast potatoes, Christmas vegetables, cranberry compote, red wine sauce chestnut stuffing GF N DF

DESSERT PLATTER

Christmas puddings, brandy custard, mince pies,
Mini lemon meringue pie,
Persian love cake, cream cheese icing, cherries

3 courses \$165 per person Bookings essentail thevictoriawoodend.com.au

