

## le restaurant du poyer 'CHRISTMAS IN JULY'

Three course menu with matched wines from Hart & Hunter, Hunter Valley

Welcome Glass of Champagne on Arrival & Amuse Bouche on Arrival

## 1st Course

Soupe de Poisson

## Repas Principal

ALTERNATE DROP

Whole Quail stuffed with mushrooms, wrapped in prosciutto, fois gras sauce

OR

Christmas Turkey, roasted winter vegetables & trimmings, cranberry sauce

Le Dessert

Bûche De Noël



\*Menus subject to change without notice

Allergies cannot be catered for and we do not guarantee that certain products or ingredients will not be in food dishes and we accept no liability in this regard





