



HOTEL  
LINDRUM

M  
GALLERY  
BY  
SOFITEL

# CHRISTMAS DAY DINNER

## A la carte menu

### Entree

- Four freshly shucked oysters, Gamekeepers charcuterie, house baked focaccia bread 24
- Seared king prawns, green pea mousse, raisin cream, fried capers, avruga caviar 22
- Creamy burrata, heirloom tomatoes, pomegranate, mint 18

### Main

- Pan fried kingfish, spiced samphire, yuzu beurre blanc, squid ink crisps 36
- Roasted pork belly, apple cider jus, celeriac & crab remoulade, cabbage parcels 34
- Turkey ballontine, apricot & sage stuffing, cranberry jus, roast potatoes 38

### Dessert

- Christmas pavlova, mascarpone cream, summer fruits 16
- Ginger bread icecream, white chocolate nougat semifredo 18
- Triple chocolate mousse, coffee crumble, espresso icecream 18

### Sides

- Green asparagus, crispy farro, beetroot crumbs 14
- Crispy and fluffy potatoes 12
- Buttered brocolini, tamari almonds 12

### " Feed Me "

Can't decide? Just order our "feed me" option and we'll serve up a selection of Chef's favourite 4 courses for \$75 per person