THE ALCOVE

CHRISTMAS SET MENU

Two-course
entrée and main or main and dessert
$95pp

Three-course
entrée, main and dessert
$110pp

Pre-order and pre-payment required for bookings of 15+ guests

ON THE TABLE

Stone baked artisan breads
Whipped honey butter and Geraldton wax oil

ENTRÉES

Beetroot Cured Salmon Salad with orange, fennel, cucumber, micros[GF,DF,I]
or
Chicken Liver Parfait, port jelly, raisin brandy compote, crispy brioche[NF]
or
Pumpkin and Almond Gnocchi, roasted wild mushrooms, truffle cream and basil and pepita seed pesto[GF,DFO,V,VGO]

MAINS

Slow Roasted Pressed Dorper Lamb, pickled red cabbage, sherry and cranberry, potato pavé, smoked leeks and lamb jus[GF,NF]
or
Rolled and Stuffed Ballotine of Turkey, apricot and sage, red currant gel, roasted duck fat potatoes, broccolini and turkey jus[DF,GF,NF]
or
Whole Roasted Cauliflower, smoked romesco, cashew purée, toasted almonds, sautéed cavo nero[GF,DF,VGN]

DESSERTS

Yule Log, chocolate and hazelnut crunch, salted caramel mousse[GF,V]
or
Mixed Berry Pavlova, crisp coconut meringue,
vanilla mascarpone whipped cream[GF,NF]

A 15% surcharge applies on public holidays. ***Dietary Key:*** *DF - dairy free | DFO - dairy free option | GF - gluten free* | GFO - gluten free option* NF - nut free* | VGN - vegan VGNO - vegan option | V - vegetarian |* ***Seafood Origin:*** *A - Australian | I - imported | M - mixed origin *We cannot guarantee that any dish is 100% gluten-free or nut-free, as all dishes are prepared in kitchens that also handle gluten-containing products & nuts. Please inform your event coordinator of any guests with severe allergies at least 14 days before your event so that appropriate meals can be prepared. On the day of the event, please also notify our team if you or any of your guests have severe allergies. Add coloured napkins & bon bons for $11 pp.*