

Flutes Christmas Lunch Celebration

Friday, 25 December 2020

Assorted House Baked Breads & French Butter

Seafood Platter

Oyster, Sour Cream, Salmon Roe,
Japanese Scallop, Green Tea Soba Noodle, Ponzu Dressing,
Sugar Cured Salmon, Dill Potato,
Marinated Octopus,
Thai Prawns Salad,

Charcuterie Platter

Christmas Ham, Continental Small Goods
House Pickled Vegetables and Marinated Olives

Main Course Choice

Roast Turkey Breast & Honey Glazed Ham
Asparagus, Pumpkin, Truffle Mash
Or

Baked Barramundi & Prawns
Creamy Polenta, Broccolini, Citrus Dressing

Vegetarian Option

Basil & Tomato Arancini with Crushed Truffle Cauliflower, Parmesan Crisp

Cheese Platter

Local and Imported Cheese Board
Fruit & Nut Terrine, Flutes Crisp Almond Wafers,
Port Flavored Quince Jelly and Quince Paste
Seasonal Fruit

Flutes Gourmandise

Trio of Petit of Desserts

Loose Leaf Tea and Freshly Brewed Coffee