

Welcome To
CHRISTMAS LUNCH
WITH ROCHFORD WINES 2026

APPETISER

Citrus-marinated Prawns with fresh salsa of tomato, cucumber, feta, Kalamata olive tapenade, lemon and herbs (GF, NF)

ENTRÉE - SIGNATURE TASTING PLATE

*Vine leaf wrapped buffalo mozzarella, roasted grapes, pistachio (V, GF, NFA)
Slow-cooked beef arancini, roasted tomato sugo, basil pesto (NFA)
Pork terrine with fig & sumac compote (GF)*

MAIN COURSE - CHOICE

Herb-crusted porchetta, celeriac purée, apple & fennel slaw, charred cavolo nero, rosemary jus (GF, DFA, NF)

Pan-seared salmon, saffron fennel, pea & mint purée, charred asparagus, finger lime, green olive, basil oil (GF, DFA, NF)

Red wine & rosemary braised lamb shank, saffron cauliflower purée, pomegranate & orange glaze, roasted baby carrots, charred broccolini, pistachio dukkha, rosemary jus (GF, DFA, NFA)

SIDES - TO BE SHARED

Roast pumpkin & quinoa salad, chickpeas, cucumber, pomegranate, feta, spinach, rocket, preserved lemon, lemon & herb dressing (V, GF, DFA, NF)

Sweet paprika & oregano sea-salt potato chips, garlic aioli (V, DF, NF)

DESSERT - SIGNATURE TASTING PLATE

Christmas pudding, cardamon caramel mascapone, cherry glaze (V, NF)

Raspberry & white chocolate truffle, pistachio crumb (V, GF)

Espresso & dark chocolate tiramisu (V, NF)



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VEGETARIAN

APPETISER

Tofu with fresh salsa of tomato, cucumber, feta, Kalamata olive tapenade, lemon and herbs (V, GF, NF)

ENTRÉE - SIGNATURE TASTING PLATE

*Vine leaf wrapped buffalo mozzarella, roasted grapes, pistachio (V, GF, NFA)
Mushroom & parmesan arancini, roasted tomato sugo, basil pesto (V, NFA)
Vegetable samosa, harissa mint labneh, pomegranate molasses (V, DFA, NF)*

MAIN COURSE - CHOICE

Caramelised heirloom carrot tarte tatin, sweet onion, whipped ricotta, thyme & balsamic glaze (V, NF)

Miso-baked eggplant, mozzarella, coriander zhug, cucumber salad, marinated olives, sultanas, preserved lemon, fresh chilli (V, GF, DFA, NF)

SIDES - TO BE SHARED

Roast pumpkin & quinoa salad, chickpeas, cucumber, pomegranate, feta, spinach, rocket, preserved lemon, lemon & herb dressing (V, GF, DFA, NF)

Sweet paprika & oregano sea-salt potato chips, garlic aioli (V, DF, NF)

DESSERT - SIGNATURE TASTING PLATE

Christmas pudding, cardamon caramel mascapone, cherry glaze (V, NF)

Raspberry & white chocolate truffle, pistachio crumb (V, GF)

Espresso & dark chocolate tiramisu (V, NF)



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KIDS

MAIN COURSE

Sweet chilli chicken tenderloin, chips and salad (NF)

or

Penne pasta with Napoli sauce (V, GFA, DFA, NF)

or

Fish and chips with salad (DF, NF)

DESSERT

Chocolate cake, glazed cherry, cardamom mascarpone with caramel topping (V, NF)

or

Belgian waffle with vanilla ice cream and chocolate syrup (V, NF)

V : VEGETARIAN | GF : GLUTEN FREE
DF : DAIRY FREE | NF : NUT FREE
A : ALTERNATIVE AVAILABLE

