



CHRISTMAS SET MENU

3 COURSE \$48 | 2 COURSE \$38

ENTRÉE

beef cheek croquettes with watermelon and feta salad

baby artichoke and tomato bruschetta with rocket and pear salad (v) (gf opt)

grilled king prawns with preserved lemon butter and crunchy shoots (gf)

MAINS

quarter roast chicken with lemon thyme baby potatoes, honey roast carrots and leeks with pan gravy and sage stuffing (gf opt)

cranberry and pistachio loaf, caramelised fig and mushroom parcels with salsa verde (v)

grilled gold band snapper with edamame bean, pickled cucumber, chilli, gem lettuce and red onion salad with lime dressing (gf)

DESSERT

house-made christmas pudding with vanilla brandy snaps

warm dark chocolate hot pot with raspberry ice cream and orange candy bits (gf)

PLEASE NOTE, WE ARE CLOSED CHRISTMAS DAY.

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