

CHRISTMAS DAY MENU: 25 DECEMBER 2025

CYGNET

BY SEAN CONNOLLY

Prawn salad, gem lettuce, pink blush mayo

Grilled Japanese peach, stracciatella, pistachio pesto

Crab & lettuce tacos

Roast turkey, honey glazed studded ham, traditional trimmings

Roasted John Dory on the bone, Christmas citrus dressing

Forest floor smoked mushrooms, gnocchi

Duck fat roast potatoes

Grandma's carrots

Brussel sprouts, bacon, balsamic

Add on: Whole Boston steamed lobster, garlic butter 99

Add on: OP Ribeye on the bone, King Island, TAS, AU 168

Esther's plum & brandy pudding, vanilla bean custard

Bûche De Noël, nougat glace, chocolate bark, meringue, Luxardo maraschino cherry

Cheese selection, Medjool dates, mustard mandarin, fruit loaf

Mince pies & sweet treat petite fours from our trolley

Coffee and tea