

*Little Truffle* dining room & bar

*Christmas Day Lunch 2024*

*Amuse Bouche*

French baked brie en croute with apple & pear compote  
&  
Pork & sage farce croquette with truffle mayonnaise

*Entree*

Roast quail ballotine, blackberry & orange chutney, sautéed spinach,  
foie gras & leek tart, cognac jus

Or

Prawn & lobster cocktail (gf)

*Main*

Lamb-  
Chestnut & herb crusted lamb rack, truffle pomme puree, spiced pumpkin emulsion,  
cranberry & red wine jus

Or

Fish-

Confit Ocean trout, Chorizo & semi dried tomato risotto, steamed zucchini flower filled  
with scallop mousse, sauce vierge (gf)

Or

Beef -

Slow roasted beef prime rib, Yorkshire pudding, honey glazed carrot, sautéed spinach,  
Red wine jus

*Sides*

Roasted duck fat potatoes  
Rocket, pear & candied walnut salad with blue cheese dressing

*Dessert*

Christmas pudding flavoured desserts -  
Vanilla bean panna cotta with Christmas pudding granita (gf)  
&  
Christmas pudding soufflé with white chocolate & cinnamon sauce (gf)

*175 dollars per person*

*(Not available with the entertainment card or Ridgeway Group VIP & Loyalty Member credits)*