

CHRISTMAS DAY LUNCH 2017

ENTREE

HEIRLOOM TOMATO

Fermented consommé, nasturtium

HIRAMASA KINGFISH CEVICHE

Citrus, avocado blancmange, fennel

CHARCUTERIE

20 month San Daniele, parfait, marbled chicken ballotine,
tomato chutney, pickles

KING SALMON

Oyster emulsion, apple gel, crab, caviar

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MAIN

O'CONNELL'S CHRISTMAS HAM

Broccolini, buttered peas, broad beans

TURKEY

Smoked chipolata, bacon, cranberry stuffing, dauphinoise

DRY AGED ROBBINS ISLAND WAGYU RUMP

Charred celtus, leek, soubise

CLARENCE COURT PRAWNS

Salsa verde, crustacean espuma, thyme lemon butter

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SIDES

Sautéed greens, roasted corn on the cob beurre noisette, summer salad

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DESSERTS

LAMINGTON

Coconut ganache, raspberry and sesame jelly, lemon balm sorbet

BROWNIE

Brown butter marshmallow, whipped chocolate

PAVLOVA

Mango and passion fruit

CHRISTMAS PUDDING

Clementine marmalade, brandy anglaise

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TO FINISH

FRUIT MINCE TART, TRUFFLES

O'CONNELL'S