

CHRISTMAS EVE DINNER

24TH DECEMBER 2018

Eggplant Caviar with Pimiento de Piquillo

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Brown Sugar-Cured Tasmanian Salmon, with Crab Meat Rémoulade and Dill Aioli

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Lemon and Basil Sorbet

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Grilled Porcini-Crusted Veal Loin, with Roast Peach, Confit Potatoes, Chestnut Purée,
Green Beans and Madeira Jus

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The Hotel Windsor's Homemade Christmas Plum Pudding, with Brandy Sauce
and Vanilla Ice Cream

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Tea or Coffee

The Hotel Windsor's Homemade Mince Pies

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Beverage selection includes Brut Sparkling Wine, Sauvignon Blanc, Chardonnay
Cabernet Sauvignon, Shiraz, Beer, Soft Drinks, Juices, Sparkling Mineral Water

Some menu items may be subject to change due to market conditions and availability.

IMPORTANT SAFETY NOTICE

Whilst every effort is made to accommodate dietary requests, patrons are advised that no guarantees as to the absence of an ingredient can be made. Anyone with a serious medical allergy is advised to take this cautionary advice very seriously, as The Windsor takes no responsibility for accommodating such requests.