

# CHRISTMAS DAY LUNCH

25<sup>TH</sup> DECEMBER 2018

Watermelon Cube, topped with Goat's Cheese, Pistachio, and Balsamic Reduction

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

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Grilled Kangaroo Island Crayfish Medallion with Endives & Champagne Velouté

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Lemon and Basil Sorbet

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Traditional Turkey Breast with Stuffing, Chestnut Purée, Confit Potatoes, Brussel Sprouts,  
Green Beans and Cranberry 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.