

CHRISTMAS DAY LUNCH

25TH DECEMBER 2018

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

~

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

~

Grilled Kangaroo Island Crayfish Medallion with Endives & Champagne Velouté

~

Lemon and Basil Sorbet

~

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

~

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

~

Tea or Coffee

The Hotel Windsor's Homemade Mince Pies

~

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.