

Saby's Kitchen

CHRISTMAS MENU

APPETIZER

Butter Milk Fried Chicken

served with salad and yoghurt Mint sauce.

Marina Cocktail

Three chilled jumbo prawn crown in this exotic cocktail of seafood tropical fruit & seafood sauce.

Vegetarian Puff Pastry Tart

Cold served on sun dried tomato, roasted chickpeas, hummus, Mango chutney and yoghurt mint honey sauce.

MAINS

Roasted Duck Breast

Orange & Rosemary Roasted Duck breast with honey Ragu citrus glaze, on beetroot puree & grilled zucchini.

Lamb Rack

Served on parsnip Cauliflower Puree with roasted Asparagus. Mint yoghurt sauce.

Cracking Pork Belly

Served with apple puree caramelized beans and drizzled with ragu sauce.

DESSERTS

Triple Chocolate Cheesecake

Chocolate crumb base, Milk and dark chocolate served with whipped cream and berry coulis.

Christmas Plum Pudding

Served with Kahlua custard.

Apple Rhubarb Crumble

Served with ice cream.

\$80.00 per person

