



# Christmas

## SET MENU



(2 courses \$50 / 3 course \$65)

### ENTRÉE

#### **South Australian Trawlers Squid** (gf)

*lightly fried and tossed in a fresh chilli & ginger seasoning, served with citrus salad, lime wedges & soy glaze*

*Or*

#### **Warm Beef Peperonata Bruschetta**

*grilled rump served with tri coloured capsicums, Spanish onions, capers & basil oil on ciabatta.*

### MAIN

#### **Traditional Roast Turkey** (gf)

*oven baked cranberry & fetta stuffed turkey breast served with thyme & pistachio stuffing, seasonal vegetables, roast potato & demi glaze gravy*

*Or*

#### **3 Pin Lamb Rack** (gf)

*Australian lamb, cooked until medium served with confit root vegetables, spring peas & pan jus*

*or*

#### **King Fish Fillet** (gf)

*SA Port Lincoln Cleanseas Hiromasa king fish fillet, pan seared served with crisp summer citrus and stone fruit salad, caper & lemon sauce*

*or*

#### **Pan Seared Potato Gnocchi** (v)

*with caramelised leek, pumpkin, spring peas & fresh ricotta cheese*

### DESSERT

#### **Alma's Steamed Christmas Pudding** (gf)

*Alma's secret homemade pudding served with eggnog custard, fresh berries & cinnamon spiced tuile*

*Or*

#### **Strawberry & Apple Crumble**

*zesty apple & strawberry seasoned with cinnamon served with vanilla bean gelato, fresh berries & anglaise*

## alma

Available 12th Nov- 24th Dec 2018 Bookings in advance are required for this menu, minimum 10 guests. Groups of over 20 require a pre-order of meals. Deposit per person required. Vegetarian options available upon request. Please contact Polly for bookings on 8362 1234 or [functions@almatavern.com.au](mailto:functions@almatavern.com.au)