



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

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Available 12th Nov- 25th 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