

# MENU

\$55 PER PERSON

## MAINS:

**Hand-carved Glazed Ham with Cranberry & Dijon Mustard:** Glazed to perfection and served with a cranberry and Dijon mustard sauce, it's a festive favourite that's sure to please.

**Chicken Marbella – Olives, Prunes, Lemon, & Herbs:** Succulent free-range chicken infused with the richness of olives, the sweetness of prunes, the tang of lemon, and a medley of aromatic herbs. A true taste of the season!

## SALADS: SELECT 3

**Caesar:** Crisp romaine lettuce, bacon, eggs, Parmesan cheese, & HK's signature Caesar dressing, topped with crunchy croutons.

**Broccoslaw:** A refreshing mix of broccoli, cabbage, & carrots in a zesty dressing.

**Spinach Orzo:** Tender spinach leaves, olives and orzo pasta come together in a harmonious salad with a tangy vinaigrette.

**Asian Slaw:** Vibrant and full of crunch, our Asian slaw is a colorful blend of fresh vegetables in a chilli lime dressing.

**Roast Beetroot Feta and Rocket:** Roasted beetroots, creamy feta, and peppery rocket leaves, all drizzled with a balsamic glaze.

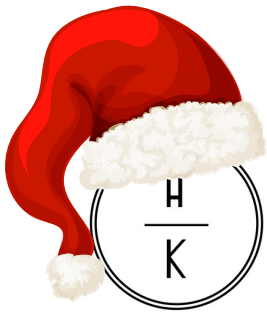
**Herby Potato:** Savor the simplicity of our herby potato salad, perfectly seasoned with fresh herbs.

**Zingy Potato:** A zesty twist on traditional potato salad, with a burst of citrusy flavor.

## DESSERTS:

**Mixed Slice Selection:** An assortment of our favorite slices, each with its own unique flavor and texture.

**Mini Christmas Fruit Mince Pies:** Bite-sized delights filled with a spiced fruit mince. The perfect sweet ending to your Honest Kitchen Christmas feast.



# MENU

\$60 PER PERSON

## MAINS:

**Hand-carved Glazed Ham with Cranberry & Dijon Mustard:** Glazed to perfection and served with cranberry and Dijon mustard sauce, it's a festive favorite that's sure to please.

**Rolled Shoulder of Lamb with Rosemary & Garlic Stuffing, served with Mint Jelly:** Succulent lamb, tender and flavorful, rolled with a stuffing of rosemary and garlic. The perfect pairing with mint jelly for a burst of freshness

**Dauphinoise Potatoes:** Creamy, indulgent, and layered to perfection. Our Dauphinoise potatoes are the ideal companion to the main course

## SALADS: SELECT 3

**Caesar:** Crisp romaine lettuce, bacon, eggs, Parmesan cheese, & HK's signature Caesar dressing, topped with crunchy croutons.

**Broccoslaw:** A refreshing mix of broccoli, cabbage, & carrots in a zesty dressing.

**Spinach Orzo:** Tender spinach leaves, olives and orzo pasta come together in a harmonious salad with a tangy vinaigrette.

**Asian Slaw:** Vibrant and full of crunch, our Asian slaw is a colorful blend of fresh vegetables in a chilli lime dressing.

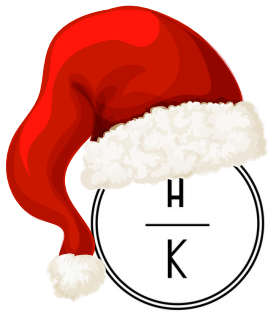
**Roast Beetroot Feta and Rocket:** Roasted beetroots, whipped feta, and peppery rocket leaves, all drizzled with a balsamic glaze.

**Satay Cauliflower:** Cauliflower florets in a satay sauce, garnished with crushed peanuts & fresh herbs..

**Brown Rice:** With a medley of veggies, peanuts, raisins in a soy, sesame dressing.

## DESSERTS:

**Pavlova Roulade with Lemon Curd Cream & Windermere Strawberries:** A sweet finale to your meal, a light & airy dessert, filled with lemon curd cream & adorned with luscious Windermere strawberries.



# CHRISTMAS DAY

\$80 PER PERSON

## MAINS:

**Cranberry & Cashew Stuffed Free-Range Chicken:** Delight in our Free-Range Chicken, generously filled with luscious cranberries and buttery cashews, and crowned with a tantalizing spiced fruit relish.

**Slow Cooked Rolled Shoulder of Lamb:** Melt-in-your-mouth slow-cooked rolled lamb shoulder, with a rich red wine, and herby jus. Served with a vibrant pea and basil pesto

## WITH:

**Dauphinoise Potatoes:** Creamy, indulgent, and layered to perfection. Our Dauphinoise potatoes are the ideal companion to the main course

Or

**Herby Potato:** Savor the simplicity of our herby potato salad, perfectly seasoned with fresh herbs.

## SALADS:

**Spinach Orzo:** Tender spinach leaves, olives and orzo pasta come together in a harmonious salad with a tangy vinaigrette.

**Roast Beetroot Feta and Rocket:** Roasted beetroots, whipped feta, and peppery rocket leaves, all drizzled with a balsamic glaze.

## DESSERTS:

**Chocolate Brownie with Meringue, Crème Fraiche, Fresh Windermere Berries, and Coulis.**

Collection for your Christmas Day meal will be: Saturday 23rd December, with a designated time slot. Full cooking instructions will be provided.



# CHRISTMAS EXTRAS

\$9pp - Choose 2 items

## PRE DINNER NIBBLES:

Chicken & Mushroom Filos

Thai Shrimp Cakes

Filo cups with feta cream, cherry tomato and Basil

Crostini with either blue cheese and caramelized onion or  
Roast Beef & Mushroom Pate

## CHEESE SELECTION:

A selection of three Cheeses with grapes, chutney and  
crackers (\$15 per person)

## ANTI-PASTO

Sundried tomato pate, Salami, Olives, Marinated Feta, Spiced  
Nuts and Crackers (\$15 per person)