

Christmas Day at Peppers





Peppers Manor House Christmas Buffet Lunch

Bookings from 12noon

from \$199* per adult

\$85* per child (under 5 years complimentary)

Cold Selection

Australian Seafood including Sydney rock oysters, Queensland prawns, Moreton Bay bugs & condiments

Herb crusted ocean trout, sprout & herb, horseradish cream (GF, DF option)

Corned highland beef, picked root vegetables, pumpkin seed oil, horseradish cream (GF)

Spiced roasted cauliflower, lentils, cous cous, tahini sauce (GF, DF) Cabbage & beetroot slaw, apple, almond, flax seeds (GF, DF)

Roasted heirloom carrots hummus, dukkha, feta

Bresaola, parmesan, pomegranate balsamic (GF)

Duck liver terrine, quince paste, cornichons

Seasonal garden greens, tomato, cucumber, radish (GF, DF) $\,$

Local Artisan breads, butter (GF option)

Beverage package

2.5 Hour beverage package includes a selection of wine, beer, juices and soft drinks, plus a tea and coffee station.

Experience Peppers. Call (02) 4860 3111 or email sales.southernhighlands@peppers.com.au





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Mains

Roasted turkey breast, broccoli, almond, cranberry sauce (GF, DF)
Borrowdale smoked free range leg ham, mustards, cornichons (GF, DF)
Slow cooked lamb shoulder, squash, olives, pea, barley, mint, tzatziki
(DF, GF option)

Baked salmon, braised greens, capsicum, capers, lemon (GF, DF) Roasted potato, red onion, oregano, caraway (GF, DF) Garden vegetables, olive oil (GF, DF)

Desserts

Marian's Croquembouche

Christmas puddings, vanilla bean custard (GF & DF option)

Mince pies, brandy cream

Christmas Yule log (GF option)

Gingerbread tiramisu, raspberries

Warm chocolate & walnut pudding, orange caramel sauce

Peach & almond cake (GF)

Lemon myrtle & rosella cheese cake (GF)

Pavlova, passion fruit, sweet dukkha (GF)

Local & South Coast cheese selection (GF option)

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