



Christmas in July



On arrival

A glass of mulled wine

Entrée

- Chargrilled prawn cocktail, crab, Roma tomato and iceberg lettuce remoulade with beetroot pearls
- Tea smoked duck breast, radicchio, shaved asparagus, goats cheese and pine nuts

Main

- Red wine and beetroot braised lamb rump with herb hash brown, Swiss brown mushrooms, Spanish onion and baby spinach
- 14 hour slow cooked pork belly stuffed with chestnuts, sage and prune, parsnip and potato mash, apple and sugar snap peas

Dessert

- Steamed plum pudding with Baileys crème anglaise, figs and blueberries
- Eggnog panna cotta, mulled wine jelly, poached rhubarb

Christmas Inspired 3 Course Alternate Serve Menu

\$80* per person

**Experience Peppers. Call (02) 4862 8013
or email sales.southernhighlands@peppers.com.au**



PEPPERS
CRAIGIEBURN
BOWRAL

*Terms and conditions apply. Subject to availability. Minimum group of 12 guests. Special event payment terms and private room hire charges apply. Offer valid for July 2019 only.