



A CHRISTMAS FEAST AT LAMBERT ESTATE

\$90 per person inclusive

Course 1

Lambert's house made ciabatta, local extra virgin olive oil, antipasto plate with glazed ham, local olives, garden preserved fruit and vegetables

Course 2

Australian king prawns charred radicchio, summer mango and avocado, sweet palm sugar dressing.

Course 3

Turkey roulade, prosciutto, apricot & thyme stuffing, blistered greens with a citrus glaze.

Course 4

Tenderloin of beef, smoked garlic pomme puree, heirloom carrots, peppercorn jus.

Course 5

Baked cheesecake, passionfruit curd, fresh summer berries.

1. *Drinks can be purchased from the bar on consumption, or a beverage package can be tailored to meet your group's needs. Drinks packages available from \$30/pp.*
2. *To confirm your booking a 25% deposit payment is required. Final numbers and special dietary requirements must be notified 14 days prior to your function. Special meals will be prepared for guests with dietary requirements.*
3. *Evening reservations are available, \$3000 minimum spend requirement applies*

LOVE THE DISCOVERY!

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