



# St Bernards Christmas in July

*Every Saturday Evening or groups by appointment*

## On Arrival

*A glass of Gluhwein or Egg Nog*

## Entrée

*Baked pumpkin gnocchi with a roasted cherry tomato sauce, pecorino & rocket (v)*

*Smoked Salmon Terrine with sour dough crisp*

*Duck Rilette with parsnip puree, baby herbs & duck jus*

## Main

*Crispy Skinned Barramundi with herb butter*

*Slow Roasted Pork Belly with caramelized apple*

*Turkey Mignon wrapped with pancetta, sage & onion stuffing with cranberry*

*Eye Fillet with truffle mushroom duxelle & garlic butter*

## All meals served with

*Sauté Green Beans with toasted almonds*

*Yorkshire pudding*

*Maple Roasted Sweet Potato*

## Dessert

*Warm Triple Chocolate Brownie, chocolate baileys & Chantilly*

*Sticky Date Pudding, candied walnuts, butterscotch sauce & ice cream*

*Lemon Meringue Tart with berry compote*

## After Dinner

*Coffee and Tea with Shortbread to finish*

*Ports and liqueurs available at the bar for purchase*

*Please notify staff of vegetarians or other dietary requirements at time of booking*

*Adults \$67.50 pp / Children under 12 \$22.50 pp*

*Bookings Essential Phone—07 5545 1177 [stbhotel@bigpond.net.au](mailto:stbhotel@bigpond.net.au)*

*Merry Christmas in July from all the team at the Historic St Bernards Hotel*

