



A V I A N T O

Christmas

LUNCH MENU

ADULT PLATED CHRISTMAS MENU

STARTER

SMORGERS BOARD

Roast Pear & Goats Cheese Tart
Wild Mushroom & Pesto Bruschetta
Pulled Pork & Wild African Fig Wrap

PALATE CLEANSER

MINTED LIME SORBET

MAIN COURSE

CHRISTMAS TRIO

Apple & Pine Nut Turkey Roulade, Twice Cooked Gammon With Frosted Cherries & Slow Roast Beef Fillet, Served With Fondant Potato & Maple Glazed Heirloom Carrot, Topped With Port Cranberry Jus.

GARDEN SALAD

Crisp Salad Greens, Topped With Roast Pumpkin, Cherry Tomato, Beetroot & Feta Cheese.

DESSERT

FESTIVE TREAT

Duo Of Traditional Drunken Fruit Cake And Classic Mince Pie, Served With Vanilla Custard, Salted Caramel Popcorn And Fresh Berry Garden

CHEESE

BAKED CAMEMBERT

Served with crostini and preserved fig



A V I A N T O

Christmas

LUNCH MENU

KIDS UNDER 12 YRS PLATED CHRISTMAS MENU

STARTER

CHICKEN QUICHE

On Micro Garden With Marinated Plum Tomato,
Roast Mushroom & Baby Beetroot

MAIN COURSE

CHRISTMAS TRIO

Apple & Pine Nut Turkey Roulade, Twice Cooked Gammon With Frosted Cherries & Slow Roast Beef Fillet, Served With Fondant Potato & Maple Glazed Heirloom Carrot, Topped With Port Cranberry Jus.

DESSERT

STUDY OF CHOCOLATE

Chocolate Brownie, Served With Chocolate Mousse & Vanilla Ice Cream



KIDS UNDER 4 YRS PLATED CHRISTMAS MENU

MAIN COURSE

CHICKEN NUGGETS

Served With Chips And Cheese Sauce

DESSERT

CHOCOLATE MOUSSE CUP

With Chocolate Cake Crumbs.