

# Christmas Menu

## Starters to share

Salt and Pepper calamari served with a chilli strawberry chutney topped with fresh lime and micro herbs in a bamboo cup.

Sweet potato croquette with a ricotta and roasted red bell pepper filling served with chipotle honey salsa

Turkey cranberry and sage meatballs.

Pecan crusted fried Brie served with a spiced cherry fruit paste

## Mains

Grilled Barramundi topped with balsamic cherry tomato and basil served with a spinach, pear, feta salad with caramelised walnuts and pomegranate

Or

Garlic rosemary beef fillet with a cognac and peppercorn cream sauce, served with a Farro risotto of butternut squash, greens and truffle oil

Or

House made gnocchi served in a fontina sauce (Parmesan, spinach, and cream basil) and Tarts own Napoletana sauce

## Dessert

Elderflower Pannacotta with macerated strawberries and brown butter crumble

Or

White chocolate and cranberry Cannoli

Both served with a vanilla almond ice cream with cherries and pistachios