

# *Christmas Lunch at Zafferano*

*\$178 Per person*

## *Entrée*

### *Zafferano Mediterranean Style Seafood Salad*

*Fresh steamed and chilled king prawns, scallops, pink Snapper and mussels, tossed with angel hair pasta, semi dried roma tomato, queen green olives, fresh basil & reduced balsamic dressing.*

*or*

### *Sea Salt and Pepper Calamari*

*Shallow fried Rottnest calamari dusted in Semolina & sea salt, tossed in a shaved marinated fennel & roquette salad with black olives, toasted almonds and black pepper lime dressing.*

*or*

### *Huon Smoked Tasmanian King Salmon,*

*Served chilled, wrapped in a delicate spinach crepe with lemon crème fraise, baby caper, rocket, fresh lemon and extra virgin olive oil.*

*or*

### *Beetroot & Basil Risotto*

*Caramelized baby beetroot, almonds and basil bound in an aged parmesan risotto, with fresh lemon and extra virgin olive oil.*

*or*

### *Berkshire Prosciutto,*

*24 month cured, shaved and served with black pepper pecorino, orange sherry vinegar reduction, roquette, pickled shallots, baby capers and micro herbs.*

## *Main*

### *Red Emperor*

*Simply grilled and served with mango chutney, fresh lemon and extra virgin olive oil.*

*or*

### *Barramundi*

*Grilled crispy skin, served with lightly spiced baba ganoush, dukka, fresh lemon and extra virgin olive oil.*

*or*

### *Double Roasted Muscovy Duckling*

*Served in a rich port wine jus with caramelized Roleystone Peaches.*

*or*

### *Prime Fillet of Beef*

*Char grilled and served with a decadent chasseur sauce and rosemary pesto.*

*or*

### *Christmas Turkey*

*Zafferano Traditional Christmas Roast Turkey Served with honey cured ham, roasted chat potatoes, roasted pumpkin, macadamia brioche seasoning, peach chutney and a rich turkey jus.*

*Salad to share for the table:*

*Mixed summer leaves tossed with crisp garden vegetables, cherry tomatoes and served with Danish fetta & Dijon vinaigrette*

# *Christmas Day*

## *Dessert Selection*

### *Christmas Pudding*

*Traditional rich fruit pudding served warm with brandy infused anglaise, dark cherries and double cream.*

### *Jeweled Chocolate Terrine*

*Rich Couverture dark chocolate terrine, jewelled with candied fruits, toasted pistachio, cashew and almond served with dark chocolate sauce*

### *Black Cherry and Coconut Delice*

*Layers of delicate coconut sponge, rich chocolate mousse and black cherry jelly wrapped in Belgian chocolate served black cherry coulis and sweet micro herbs.*

### *Mango Eton Mess*

*Fresh Kensington Pride mango, folded through crisp crushed meringue with passionfruit coulis and double cream*

### *Summer Berry Bruleé*

*Traditional Vanilla Crème Bruleé infused with flavours of summer berries served with house made lemon shortbread and double cream.*