the stirling hotel

Christmas Classics

TWO COURSE SET MENU

Shared Entrée

gruyere + chive croquettes, roasted corn, truffle mayo, fried basil V

whipped ricotta, confit tomato,
fermented chilli honey, fried basil, nigella seeds

house focaccia, balsamic caramel, EVOO

Mains

250G GRASS FED SIRLOIN
celeriac remoulade, seeded mustard, buttered asparagus, jus

HERB CRUMBED COORONG MULLET
niçoise salad, lemon

ROAST TURKEY
honey + fennel roasted carrots, garlic oil grilled broccolini,
cranberry compote, pan gravy

Add Dessert + $10pp

CHRISTMAS PUDDING
brandy anglaise, crème Chantilly,
drunken local cherries

SUMMER BERRY ETON MESS
crème Chantilly, berry coulis

piermount