

O L D
E L E P H A N T
H O U S E

TWO COURSE PLATED CHRISTMAS LUNCH

MAIN COURSE

Dinner roll and beurre (V)

Port glazed champagne ham studded with cloves (D, G, E)

Roasted beetroot salad with pumpkin, quinoa, baby kale,
cumin dressing (VG, D, G)

Egg and potato salad with celery, red capsicum,
garden herbs, mayo (V, G)

Selection of four condiments:

- Mint sauce (VG, D)
- Mustard sauce (VG, G)
- Chipotle aioli (VG, G)
- Gravy

VEGETARIAN OPTION

Christmas Vegetable Wellington (V)

(Includes dinner roll, condiments, salads, and dessert)

DESSERT

Pavlova summer berries, Chantilly cream (V, G)

(V) Vegetarian – (VG) Vegan – (D) Made without dairy – (G) Made without gluten – (E) Made without egg

Vegetarian option is available and dietary requirements can be catered for, please enquire as these must be booked in advance.

**Please note that this menu excludes beverages. Beverages are additional and can be purchased on the day. For a full list of our beverages, please see the drinks menu.*

O L D
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CHILDREN'S PLATED CHRISTMAS LUNCH

MAIN COURSE

Port glazed champagne ham studded with cloves (D, G, E)

Hand-made kūmara chips (VG, D, G)

(Includes dinner roll, condiments, and salads)

DESSERT

Tip Top Choc Bar

(V) Vegetarian – (VG) Vegan – (D) Made without dairy – (G) Made without gluten – (E) Made without egg

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