

# COMMITTEE ROOM BY GROSSI CHRISTMAS MENU

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## ASSAGINI – APPETISERS

*served to the table*

**Turkey ‘tonnato’, fried capers, sourdough crostini**

**Saffron arancini, lemon aioli**

**Gattafin di Levanto – silverbeet & ricotta pastries**

## PASTA

**Tortellini al’Aragosta**

Handmade local rock lobster tortellini, butter & caviar sauce

*Vegetarian Option*

**Ravioli Maremmani**

Ricotta & spinach ravioli, brown butter, Reggiano & sage

## SECONDI - MAIN COURSE

*Please select one*

**Tacchino - Pancetta wrapped free range turkey**

Asparagus, pumpkin, mustard & cranberry jus

**King George whiting beccafico**

Breadcrumbs, pine nuts, sultanas, saffron & zucchini

**Roast suckling pig**

Porchetta flavours, artichoke cream, cavolo nero, cider jus

*Vegetarian Option*

**Roasted cauliflower, grilled polenta, parmesan & taleggio sauce**

*Accompanied by*

**Italian roasted potatoes, garlic & rosemary**

## DOLCI E FORMAGGIO – DESSERT & CHEESE

*Please select one*

**Budino di Natale**

Traditional Christmas pudding, berries, brandy anglaise

**Semifreddo al Torrone**

Nougat semifreddo, poached rhubarb, alkermes syrup, rhubarb crisp

**Formaggio – Cheese**

Select two from our daily selection from the board