

Ludo

Joyeux Noël!

Christmas Eve Dinner

On Arrival

Smoky Bay oyster, champagne mignonette (gf, df)
House baguette, served warm with artisan salted butter (vgo, dfo)

Entrée

Creamy prawn vol-au-vent, puff pastry, garlic & dill velouté
Chicken liver pâté, port jelly, cornichons, crispy rye (gfo)
WA yellowfin tuna carpaccio, confit shallots, pickled onion, horseradish,
lemon zest (gf, df)

Shared Main

Rolled turkey breast, chestnut stuffing, cranberry sauce (gf, df)
Pan-fried snapper, lemon butter, almond, capers (gf)
Chargrilled broccolini, manchego, toasted almond, lemon (gfo, vgo, dfo)
Potato & cabbage gratin, garlic, thyme (v, gfo)

Dessert

Passion fruit pavlova (v)