



Christmas Lunch at The Loch 2019

\$68 for three courses

Tasting plate

Pâté de campagne with confiture of onions & celeriac;
Gravlax with cucumber ribbons & radish remoulade; accompanied by
two dips from the garden & two farm pickles & meats.
Fresh bread included (GF available).

Choice of main

Pan-fried Robbo trout with yabby & caper mash & dill beurre blanc
Old-fashioned turkey roast with all the trimmings, The Loch's famous sage &
onion stuffing & cranberry & red wine sauce
Slow-roast haunch of venison with bearnaise sauce & potato & braised
romanescos
Three-cheese soufflé with roasted asparagus with tarragon & mustard seed
tossed savoy & tarragon hollandaise

Salad

Watercress, rocket, orange & pink grapefruit salad with
pomegranate seeds & fresh mint dressing

Dessert

Loch trifles with berry jelly, brandy
spiced custard & baby meringues

Mince pies & Loch summer punch
also available