

CHRISTMAS LUNCH

HK580 PER PERSON **

WELCOME DRINK

Mulled wine

STARTER (SELECT ONE)

Potted salt beef brisket, whole grain mustard, picalli, wheat crackers

OR

Australian tiger prawn cocktail, thousand island dressing, avocado puree

OR

Butternut squash soup roasted with thyme and garlic, toasted pine nuts

MAIN (SELECT ONE)

Black Angus steak frites served with garlic and burnt onion butter, garden salad and hand cut chips (Upgrade to Wagyu - Add \$180)

OR

Sous vide and roasted free range turkey breast served with roasted root vegetables, pigs in blankets and gravy

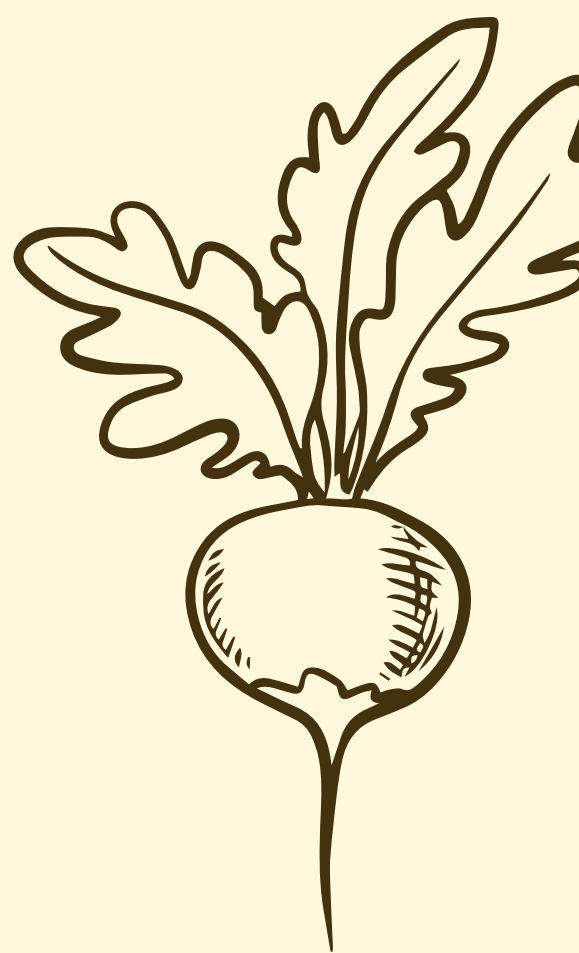
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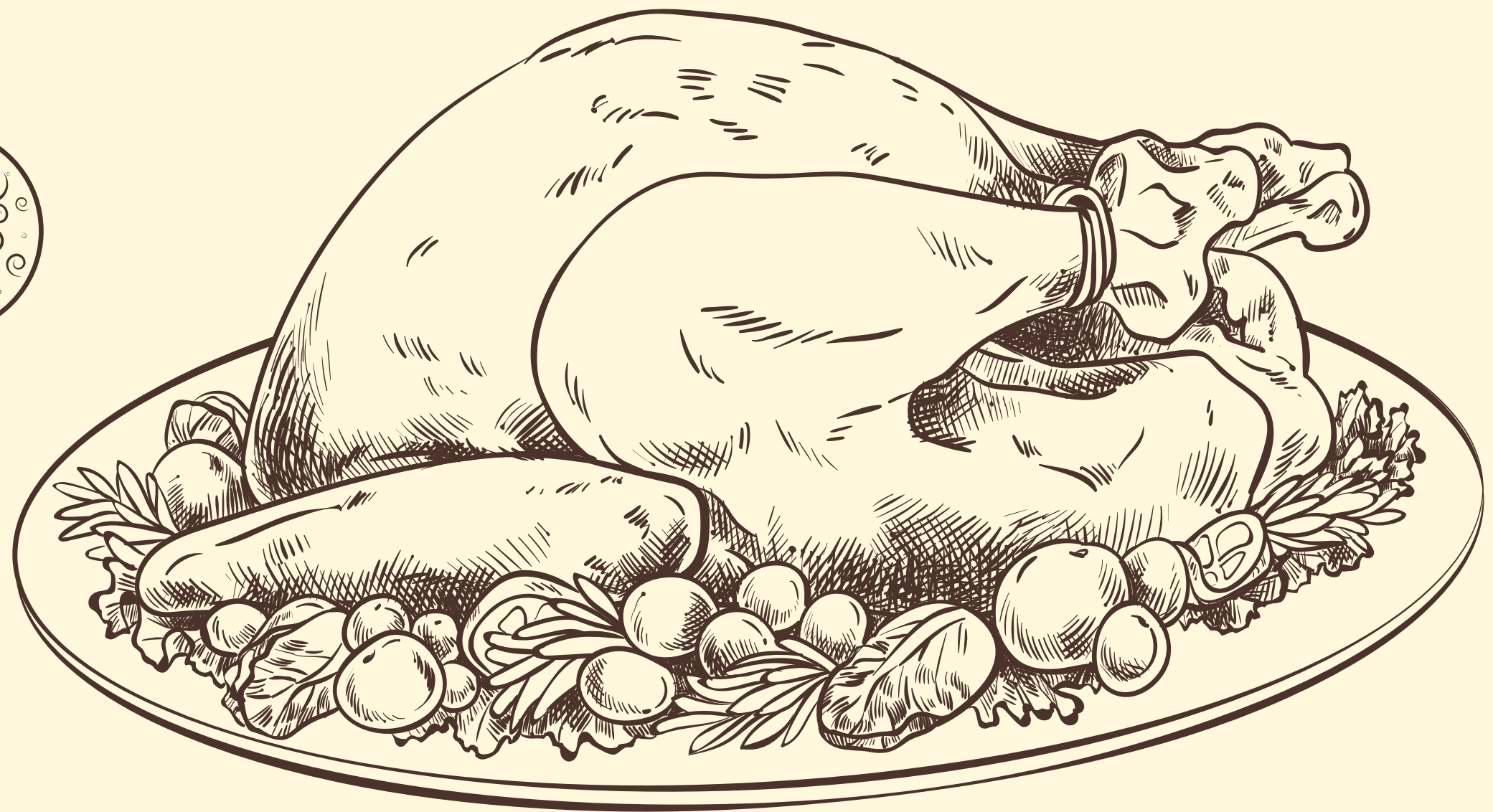
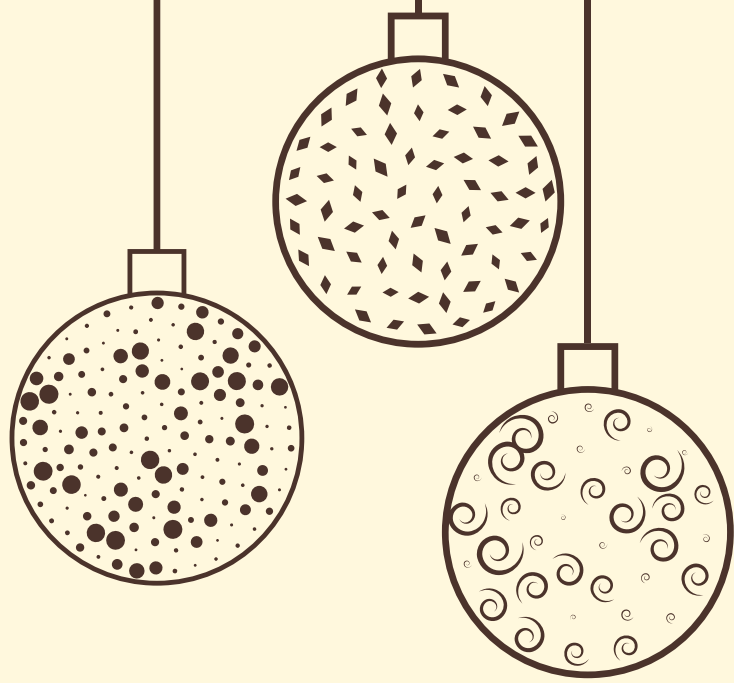
Crispy skin Tasmanian salmon steak, poached asparagus, white wine and butter sauce

DESSERT

Cinnamon & orange baked apple crumble, custard, vanilla ice cream

** PLEASE NOTE 10% SERVICE CHARGE APPLIES





CHRISTMAS DINNER

HK880 PER PERSON **

WELCOME DRINK

Mulled wine

SOUP

Butternut squash soup roasted with thyme and garlic, toasted pine nuts

STARTER TO CHOOSE

Potted Salt beef brisket, whole grain mustard, picalli, wheat crackers

OR

Tuna tartare, sweet onion dressing, avocado dressing, ciabatta toasts

OR

House made hens scotch egg, factory relish

MAIN TO CHOOSE

Wagyu steak frites served with garlic and burnt onion butter, garden salad and hand cut chips

OR

Sous vide and roasted free range turkey breast served with roasted root vegetables , pigs in blankets and gravy

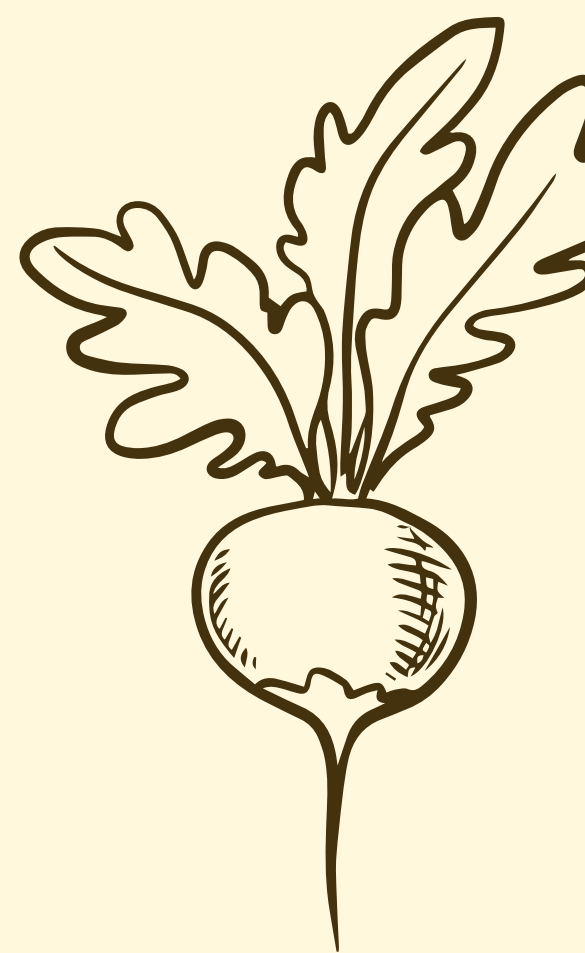
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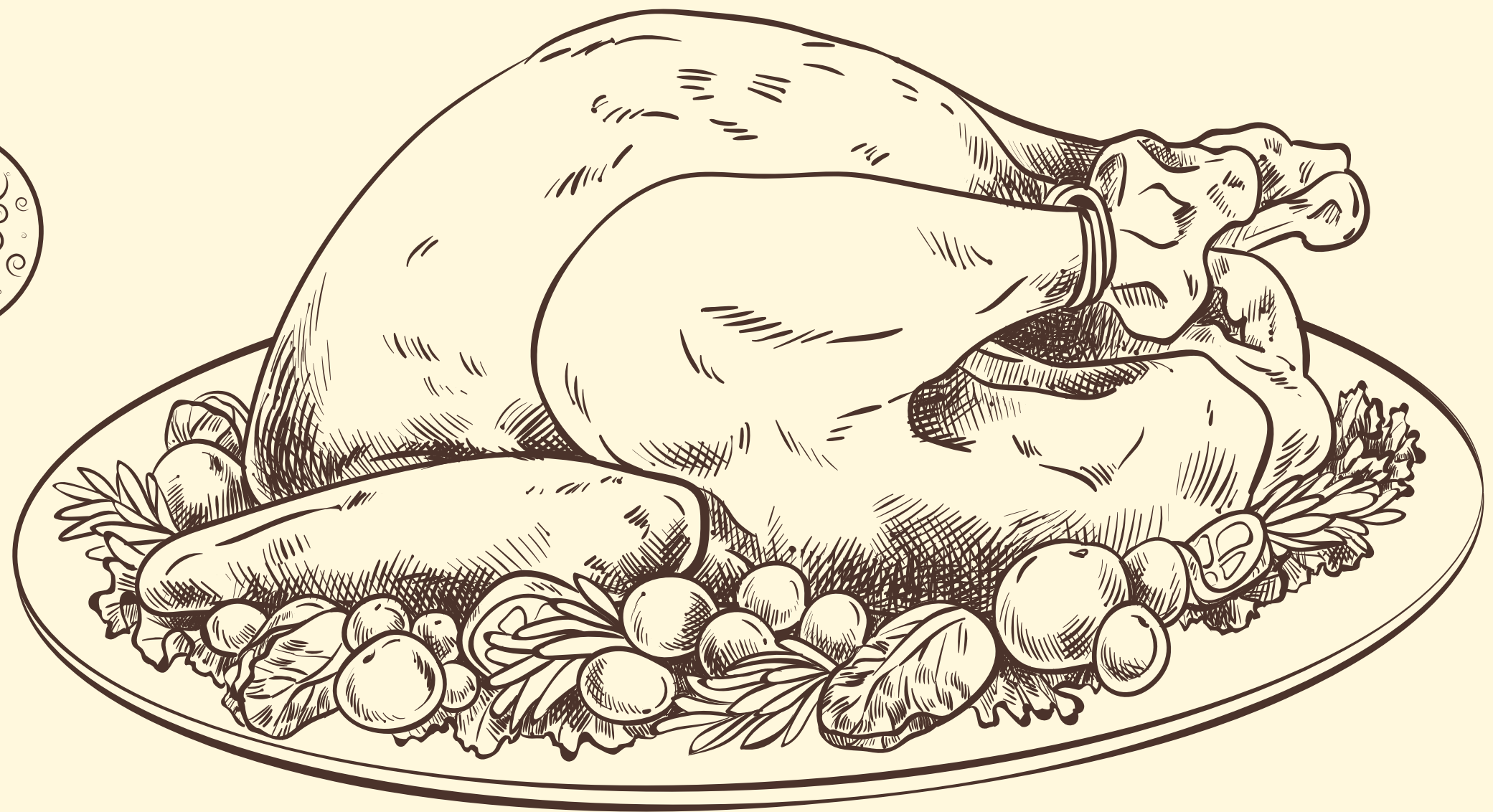
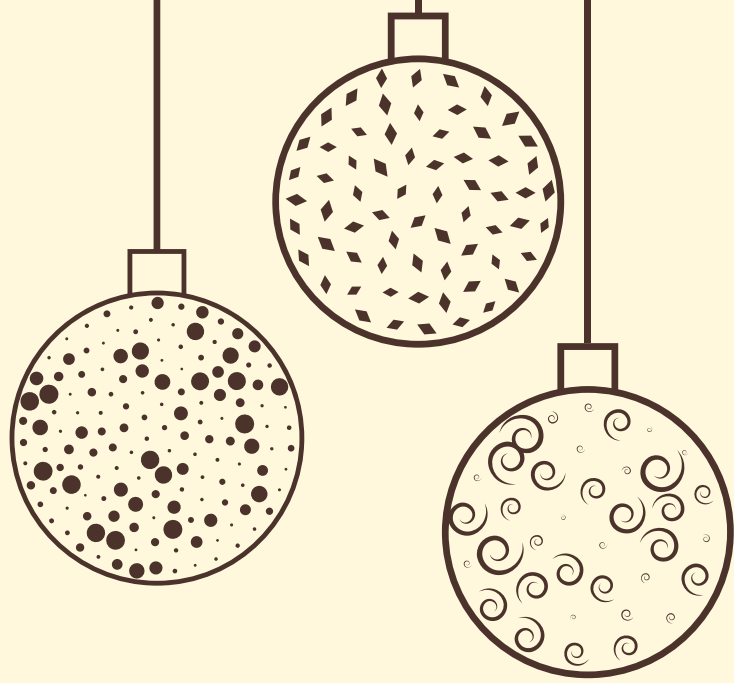
Crispy skin Tasmanian salmon steak, poached asparagus, white wine and butter sauce

DESSERT

Cinnamon & orange baked apple crumble, custard, vanilla ice cream

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FAMILY STYLE SHARING

HK1250 PER PERSON ** MINIMUM 20PAX

WELCOME DRINK

The Factory's Mulled wine

CHARCUTERIE BOARD

Pull apart rosemary and tomato focaccia for the table, selection of cured meats and antipasti

SEAFOOD SPECTACULAR

A trough of the freshest Australian & Canadian seafood mounted on ice and served in the centre of the table

- Bacon wrapped scallops, sriracha mayonnaise
- Yellow fin tuna tartar sweet onion dressing and avocado puree and sesame
- Poached Lobster tails with garlic butter
- Poached Australian tiger prawn, lemon and bay leaf, thousand island dressing

MAINS - CARVED TABLESIDE

Bone-in standing rib roast

Brined and roasted free range whole turkey, sage and onion stuffing

Honey glazed ham with cloves

THE TRIMMINGS

Pigs in blankets, duck fat roasted potatoes, Yorkshire pudding, stuffing, steamed broccoli and honey glazed parsnips and carrots, cranberry and gravy sauce

DESSERT

Cinnamon & orange baked apple crumble, custard, vanilla ice cream

Christmas pudding, brandy sauce

**** PLEASE NOTE 10% SERVICE CHARGE APPLIES**

