



CHRISTMAS MENU

AVAILABLE:

2016 CHRISTMAS DAY LUNCH & DINNER
\$155 PER PERSON (MINIMUM 2 GUESTS)

Champagne on arrival

Aperitif Cocktail

ENTREE

Beetroot & honeyed goat's cheese salad, golden beetroot puree, distilled beetroot foam, sweet baby onion hazelnut praline (v/gf)

OR

Sherry braised pork cheeks, caramelised apple & raisin, aerated crispy pork skin

MAIN

Slow cooked lamb shoulder, rosemary and lamb jus, tabbouleh salad (serves 2)

OR

Roasted chicken crown, pomme puree chicken voluté (serves 2)

TRIMMINGS

Chilled pea & mint salad, basil, shaved manchego & white chocolate (v)

Roast Chrissy vegetables (v)

DESSERT

Chef Jo's Christmas dessert special (serves 2)

CHEESE SELECTION

Petit fours / Tea / Coffee

CHILDREN'S (UNDER 12) MENU

\$45 Per Child

MAIN

Pork sausages or roast chicken, creamy mash

DESSERT

Assorted sorbet & meringue
-(Includes drinks)

*Vegetarian option available



Om Nom at Adelphi Hotel | 187 Flinders Lane, Melbourne
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FOR RESERVATIONS: www.omnom.kitchen

