



RYDGES
FORMOSA
GOLF RESORT

Mid-Winter Christmas Lunch Menu

\$59 PER PERSON

TO START

Warm focaccia served with whipped butter and balsamic reduction (G, V, D)

ENTRÉE

Roasted vine tomato and red pepper soup topped with herb-infused oil and parmesan crisps (V, D)

MAINS

Slow-roasted lamb shoulder with a red wine jus and mint salsa verde
Maple & bourbon glazed champagne ham carved thick, served with spiced apple chutney

Crispy skin salmon with a citrus gremolata and pomegranate seeds

SIDES

Garlic and rosemary roasted potatoes

Charred broccolini and roasted peppers with toasted pine nuts and tahini dressing (V)

Baby roasted kumara with spiced dukkah and crumbled feta (D, V, N)

DESSERTS

Traditional sticky date pudding with butterscotch sauce and whipped cream (G, V, D)

Christmas fruit mince pies (G, D, V)

Seasonal fruit platter (D, F, V)

Our menu contains food allergens. Please alert your server if you have a food allergy or intolerance.

We cannot guarantee any dish to be completely gluten-free, dairy-free, or allergen-free.

(G) Contains Gluten | (D) Contains Dairy | (V) Vegetarian | (VEG) Vegan | (N) Contains Nuts