



# CHRISTMAS LUNCH

HK580 PER PERSON \*\*

## WELCOME DRINK

*The Factory's Mulled wine*



## STARTER TO CHOOSE

*Wagyu Braised Beef cheek croquettes, smoked ketchup*

**OR**

*Australian Tiger prawn cocktail, thousand island dressing, avocado puree*

**OR**

*Butternut squash soup roasted with Thyme and garlic, toasted pine nuts*



## MAIN TO CHOOSE

*Steak Frites served with garlic and burnt onion butter, garden salad and hand cut chips (Upgrade to dry aged USDA Prime ribeye OR Wagyu ribeye - Add \$180)*

**OR**

*Roasted Turkey gallantine served with roasted root vegetables, pigs in blankets and gravy*

**OR**

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



## DESSERT TO CHOOSE

*Mixed berry trifle, raspberry coulis*

**OR**

*Mixed peel and cinnamon cake, walnut and vanilla frosting*



\*\* PLEASE NOTE 5% SERVICE CHARGE APPLIES





# CHRISTMAS DINNER

HK780 PER PERSON\*\*

## WELCOME DRINK

*The Factory's Mulled wine*

## SOUP

*Classic French onion soup served with cheesy bread*

## STARTER TO CHOOSE

*Wagyu Braised Beef cheek croquettes, smoked ketchup*

**OR**

*Australian Tiger prawn cocktail, thousand island dressing, avocado puree*

**OR**

*House made hens scotch egg, factory relish*

## MAIN TO CHOOSE

*Braised Beef cheek with honey and mustard glaze,  
served on creamy champ mash potato*

**OR**

*Roasted Turkey gallantine served with roasted root vegetables, pigs in blankets  
and gravy*

**OR**

*Crispy Skin Tasmanian salmon fillet, poached asparagus, white wine  
and butter sauce*

## DESSERT TO CHOOSE

*Mixed berry trifle, raspberry coulis*

**OR**

*Mixed peel and cinnamon cake, walnut and vanilla frosting*

\*\* PLEASE NOTE 5% SERVICE CHARGE APPLIES





# FAMILY STYLE SHARING

HK1250 PER PERSON \*\*

## WELCOME DRINK

*The Factory's Mulled wine*



## CHARCUTERIE BOARD

*Pull apart rosemary and tomato focaccia for the table, Charcuterie platter of 5J ham, bresaola, salami marinated olives and stuffed peppers*

## SEAFOOD SPECTACULAR

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

- Oysters with shallot vinaigrette
- Yellow fin tuna tartar sweet onion dressing and avocado puree and sesame
- Poached Boston Lobster mixed with lemon, lime and garden herbs, topped with garlic butter
- Classic Australian tiger prawn cocktail, thousand island dressing, tomato concasse

## MAINS - CARVED TABLESIDE

*3 Bone USDA Prime dry aged standing rib roast  
Brined and roasted free range whole turkey, sage and onion stuffing  
Tasmanian salmon wellington burnt butter and white wine sauce*

## 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

*Sharing bowls of mixed berry trifle  
Christmas pudding, brandy sauce*

\*\* PLEASE NOTE 5% SERVICE CHARGE APPLIES

