CHRISTMAS LUNCH

HK580 PER PERSON**

WELCOMEDRINK

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



THE FACTORY

EVENT SPACE

CHRISTMAS DINNER

HK780 PER PERSON**

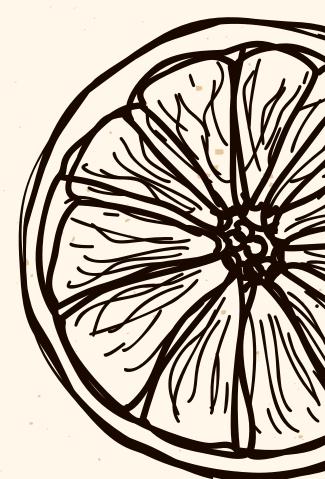
WELCOME DRINK

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 vinagrette
- 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





