

NOV 25TH - DEC 20TH 2024

# FESTIVE SHARING LUNCH MENU

\$54 PER PERSON  
2 COURSES

\$68 PER PERSON  
3 COURSES

## shared ENTRÉE

### TURKEY, CRANBERRY & SAGE CROQUETTES

Pomme puree & red wine jus

### SAGE CHICKEN, BRANDY & PORT PÂTÉ

Cornichons, beetroot relish, pickled grapes, melba toasts (lg)

### SMOKY PAPRIKA DUSTED CALAMARI

Saffron aioli and lemon-dressed wild rocket

## shared MAIN

### OVEN-ROASTED VICTORIAN GRAIN-FED "PURE BLACK" RUMP CAP

Creamy green peppercorn and brandy jus (gf)

### WHOLE SIDES OF OVEN-ROASTED TASMANIAN SALMON

Dill, lemon, capers, volcanic salt and lemon EVOO (gf)

### ASPARAGUS & GREEN PEA RISOTTO

Spinach, corn mousse, basil and sunflower kernel pesto, cashew parmesan & hemp seeds (vg, gf)

### POTATO SALAD

New potatoes, green beans, kalamata olives, white anchovies, heirloom tomatoes, red onion, capers, parsley and lemon-Dijon dressing (gf)

### FRENCH FRIES

With aioli

## individual DESSERT

### CHRISTMAS PUDDING CHEESECAKE

Vanilla, brandy, stout, Christmas fruit, gingernut crumb & spiced plum compote (v, vgo)

(v) Vegetarian, (gf) Gluten Free, (gfo) Gluten Free Option, (lg) Low Gluten, (vg) Vegan, (vgo) Vegan Option

[reservations@henryandthefox.com.au](mailto:reservations@henryandthefox.com.au)

This menu is available for groups of 20 people or more.  
Due to seasonality and supply this menu is subject to change.

**HENRY**  
— and the —  
**FOX**