



The Old Bailey presents...

CHRISTMAS In July

TO START

Scotch Egg (GF, VEG) 12.0
A vegetarian black bean stuffing encased egg served on a cherry tomato and green salad with hummus dressing

Leek & Potato Soup (GF, VEG, VGO) 12.0
Creamy leek & potato soup with truffle oil and croutons

MAIN COURSE

Pork Belly (GF) 28.0
Roasted pork belly stuffed with cranberry and walnut stuffing, maple glazed carrots, roasted baby potatoes and port wine jus

Roasted Chicken (GF) 28.0
Walnut crusted, rolled cheese stuffed chicken breast on roasted baby potatoes, maple glazed carrots and port wine jus

OB Ribs (GF) 38.0
Served on baby roasted potatoes, maple glazed carrots and port wine jus

Festive Roast Vege Stack (GF, VEG, VGO) 25.0
Layers of Haloumi, zucchini, capsicum, pumpkin, carrots and drizzled with hummus dressing

TO FINISH

Eton Mess (GFO) 12.0
Mixed berry coulis, meringue and crumbled ginger biscuits with whipped cream

Bread & Butter pudding 12.0
Bread & butter pudding with salted caramel & brandy sauce with vanilla ice cream

SIDES & SNACKS

Garlic Bread (V) 12.0
toasted with garlic & parsley butter

Shoestring Fries (V, GF) 12.0
thousand island sauce

**Mulled wine
or mulled cider** 13.5



EAT

DRINK

PLAY

1-16 JULY
WELLINGTON