



PALAIS ROYALE
BOUTIQUE HOTEL

YULEFEST

5 COURSE
DINNER

\$159 PPP (ADT)

\$95 PPP (CHD)



YULEFEST

STARTER

Chefs selection of Hor D'ouvres

ENTREE

*Creamy pumpkin soup,
desiccated coconut, micro
coriander*

MAINS

*Herb Roasted turkey, twice cooked pork
belly, confit potato, roasted pumpkin,
roasted beetroot, spiced glazed ham, sweet
cranberry & apple sauce*

DESSERT

*Traditional Christmas pudding,
custard sauce, strawberry and
mint*

AFTERS

Petit fours

WINE

RED WINE

Tamburlaine Wild Mountain Cabernet Merlot
Central Ranges NSW



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Tamburlaine Wild Mountain Shiraz
Central Ranges NSW

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Tamburlaine Organic Cabernet Sauvignon
Orange NSW

9

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WHITE WINE

Tamburlaine Organic Pinot Gris
Orange NSW

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Cook's Lot Sauvignon Blanc
Orange NSW

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Cook's Lot Chardonnay
Orange NSW

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ROSÉ

Tamburlaine Organic Rose
Orange NSW

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SPARKLING WINE

Tamburlaine Organic high & dry premium Cuvee
Central Ranges NSW

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