

# THE \$50 FESTIVE FLAVOUR MENU



## THREE COURSE DINNER FOR 6

Baked artichoke dip (p.140) served with Herbed lavosh (p.146)



Turkey roll with cranberry and cherry sauce (p.78)

Smashed potatoes with rosemary salt (p.66)

Cauliflower, broccoli and blue cheese gratin (p.68)



Candy cane ice creams (p.56)



\$47.91

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# THE \$50 FESTIVE FLAVOUR MENU



## TWO COURSE DINNER FOR 6

Whole steamed chicken (p.80)  
Caramelised onion jam gravy (p.76)  
Steamed greens with lemon feta (p.62)  
Aussie potato salad (p.24)



DIY Chocolate truffles (p.178)



**\$48.04**

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