

# CHRISTMAS MENU 2011

## PLATED MENU

### ENTREE

Select two of the following

- \* Ravioli filled with spinach and ricotta served with pumpkin, semi dried tomatoes, confit of garlic and parmesan in a creamy sauce
- \* Smoked salmon pieces served atop a cumin spiced puff pastry pillow with a garlic aioli
- \* Basil chicken skewers with lemon zest jasmine rice, blistered cherry tomatoes, citrus garden salad
- \* Minestrone soup with parmesan crouton

### MAINS

Select two of the following

- \* Pork cutlet with Xmas relish and sage jus
- \* Turkey and ham duet with cranberry jus
- \* Chicken Riverina - breast filled with cream cheese and apricots
- \* Lemon peppered salmon fillet with avocado salsa

All mains are served with Duchesse potato and steamed market vegetables

### DESSERTS

Select two of the following

- \* Traditional Xmas pudding with brandy custard
- \* Pavlova with fresh fruit and whipped cream
- \* Chocolate pudding with jaffa sauce
- \* Warm sticky date pudding with butterscotch sauce

**MAIN AND DESSERT \$40.95 PER PERSON**

**ENTREE AND MAIN \$42.95 PER PERSON**

**ENTREE, MAIN AND DESSERT \$45.95 PER PERSON**



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## Buffet Menu

Bread roll and butter

Sage and garlic roast turkey or honey glazed ham

Cold meat platter- ham, chicken, salami

Potato gratin

Steamed market vegetables

Potato salad, garden salad and coleslaw

Assortment of Gateaux's and tarts including  
Xmas pudding with brandy custard

**\$38.95** PER PERSON



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## PLATED ROAST MENU

Alternative Drop

Select two roasts

- \* Mustard crusted beef
- \* Crispy crackling pork
- \* Turkey and ham duet

All roasts are served with roasted garlic buttered potatoes, roasted pumpkin, seasonal market vegetables and gravy

Select two desserts

- \* Pavlova with fresh fruit salad and whipped cream
- \* Warm Xmas pudding with brandy custard
- \* Apple Crumble and warm vanilla custard
- \* Strawberry cheesecake Xmas berry compote

**\$26.95** PER PERSON

