

# Christmas Functions Menu 2010

## SOUP

Potato, Leek and Bacon Soup  
Creamy Pumpkin & Coriander Soup  
Spicy Lentil Soup

## ENTREE

Cajun Chicken Salad with Mango & Honey Dressing  
Cajun marinated Tenderloins served on a seasonal garden salad finished with a Mango & Honey dressing

Prawn Salad\*  
Garlic Grilled Prawns served on a Salad of Rocket, Roasted Capsicum and Pine Nuts together with a Citrus dressing

Crab & Ricotta Tart  
Fresh Crab Meat & Ricotta mixed with herbs & spices in a puff pastry shell accompanied with a Lime Crème Freche and Salad Greens

## MAIN COURSE

Roast Turkey with Barossa Smoked Ham served on twice baked potatoes and topped with a with Cranberry Glaze

Marinated Roast Pork Loin with baked Kipfler potatoes together with an Apple & Ginger Jus

Paprika Baked Chicken Breast served on a chargrilled Vegetable Salad finished with a Basil Aioli

Oven roasted Chicken Breast served on a Butternut Pumpkin Puree topped with a Smoked Bacon & Leek Cream Sauce

Roasted Beef Fillet served on a Sage & Garlic Mash with roasted Field Mushroom and a Red Wine Jus

Grilled Barramundi Fillet with Pesto Baby Potatoes & Roasted Cherry Tomatoes finished with a Lime Beurre Blanc

## DESSERT

Christmas Pudding with Brandy Anglaise and fresh Double Cream  
Coconut Pavlovas served with a Passionfruit Cream and a Summer Fruit Salsa  
Fresh Fruit Salad topped with a Vanilla Whipped Cream

PRICES	SOUP/ENTREE	MAIN	DESSERT
\$30		2	1
\$30	1	2	
\$32		2	2
\$34		3	2
\$36	1	2	2
\$38	1	3	2
\$45	3	3	3

\* Surcharge of \$2.00 per person

Tea and Coffee \$1.50 per person

All meals served with your choice of bowls of Salad or Steamed Vegetables

