

Christmas Functions Menu 2012

SOUP

Caramelised Leek & Potato Soup or Thai Pumpkin Soup or Moroccan Lentil Soup

ENTREE

Sesame Crusted Chicken

Chicken Tenderloins coated with sesame seeds served on a fresh summer salad with a mango mint dressing

Grilled Lamb Salad

Tender Lamb Fillet marinated in mediterranean spices chargrilled and served on garden greens with a walnut pesto dressing

Chilli Grilled King Prawns \$3 extra

Local King Prawns marinated with chilli, garlic & fresh herbs served on a wild rocket & roast capsicum salad, finished with a Lime and Honey dressing

MAIN COURSE

Roast Turkey Breast served with Smoked Ham on twice baked potatoes finished with a Cranberry Glaze

Roast Pork Loin sliced and served on a Sweet Potato Puree with pan fried Apples and a Port Wine Jus

Oven baked Chicken Breast wrapped in Pancetta and served on a Pumpkin Mash with a Marsala Cream Sauce

Marinated Chicken Breast served on a Wild Mushroom Risotto with Chargrilled Asparagus finished with a Roast Capsicum Sauce

Tender Black Angus Beef Fillet roasted and sliced served with a garlic & sage Mash Potato finished with a Porcini Mushroom & Red Wine Glaze

Grilled Wild NT Barramundi Fillet served with a crispy Pear, Rocket & Almond Salad with sautéed Kipfler Potatoes topped with a light Saffron Glaze

** Market Fresh Fish also available on request **

DESSERT

Christmas Pudding with Brandy Anglaise and fresh Double Cream

Summer Fresh Fruit Salad topped with Vanilla Whipped Cream

Coconut & Passionfruit Bavaois served with a Mixed Berry Compote

Housemade Belgium Chocolate Tart served with Raspberry Coulis and Double Cream

PRICES	SOUP/ENTREE	MAIN	DESSERT
\$32		2	1
\$32	1	2	
\$36		2	2
\$38	1	2	2
\$42	2	2	2
\$52	2	3	2

Tea and Coffee \$1.50 per person

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

