

2009 Christmas Menus

ENTRÉE

- # Seafood spring rolls served with a chilli / plum relish and salad leaves.
- # Twice cooked pork belly on fried rice and crunchy peanut sauce.
- # Creamy chicken and asparagus filo cigar.
- # Crispy prawn and avocado salad with a mango mint dressing.
- # Camembert and bacon filled risotto balls with a sour cream and chive dressing
- # Spinach and ricotta cannelloni with a sundried tomato and cashew sauce.

MAIN

- # Baked lamb wellington with a seeded mustard sauce
- # Pork king rib cutlet with an avocado and cherry tomato salsa
- # Roasted ham and turkey with traditional vegetable accompaniments.
- # Chicken supreme with a sage and pancetta stuffing and a rich red wine tarragon sauce.
- # Grilled perch fillet with a caramelized tomato, onion and bacon relish.
- # Veal schnitzel topped with avocado, bacon and basil béarnaise.

DESSERTS

- # White chocolate and pistachio parfait with red berry compote
- # Banoffee tart- a caramel and banana tart with banana crisps and chantilly cream.
- # Xmas pudding and brandy custard
- # Pavlova and fruit compote
- # Passionfruit crème brulee with hazelnut biscotti
- # Mango Cheesecake- homemade with a sweet mango and mint relish.

Choice of 2 from each course.

Mains only \$ 17.00

2 courses \$ 22.00

3 courses \$ 26.00