



# CHRISTMAS MENU 2010



## Option A

**\$72,-**

### ENTRÉE'S

1. Creamy Cauliflower and Broccoli Soup
2. Honey Chicken Salad
3. Stuffed Mushrooms with Sauce Hollandaise
4. Prawn Cocktail

### MAINS

1. Stuffed Chicken Breast with Apricots. Served on a Bed of Pumpkin and Pesto Mash, steamed Beans with a red Currant and Port Sauce
2. Grilled Barramundi Fillet, coated in a mild Curry Yoghurt with an Almond Crust. Served with English Spinach tossed through Chilli, Garlic and Coconut
3. 250 gram Fillet Steak cooked to medium. Served on a Bed of Bacon and Chive Mash Potato with Char grilled Capsicum and steamed Broccolini with Pepper Sauce
4. Vegetarian: Fettuccine with Roast Pumpkin, Char grilled Capsicum, Cherry Tomatoes, Pine nuts, Feta and Basil with Side Salad

### DESSERTS

1. Fresh Fruit Salad with Cream
2. Pavlova with Cream
3. Christmas Pudding with Brandy Sauce and Cream

## Option B

**\$63,-**

### ENTRÉE'S

1. Creamy Cauliflower and Broccoli Soup
2. Prawn Cocktail

### MAINS

1. Oven Baked Chicken Breast with Lemon and Olives. Served with Sweet Potato Mash, Steamed Beans and a White Wine Sauce
2. Grilled Atlantic Salmon. Served on a Bed of Couscous with steamed Asparagus Spears topped with a Garlic Sauce
3. 250 gram Porterhouse Steak cooked to medium. Served on a Bed of Bacon and Chive Mash Potato with Char grilled Capsicum and steamed Broccoli with Pepper Sauce
4. Vegetarian Option as in Menu A

### DESSERTS

1. Fresh Fruit Salad with Cream
2. Christmas Pudding with Brandy Sauce and Cream