

Christmas in July

In The Grange
Saturday 10th July 2010

On arrival
Canapés & Mulled wine

Entrée

Tiger prawn cocktail – chilled prawns with avocado & saffron aioli
Caramelised French onion soup with Jarlsberg crouton
Braised pork belly with sweet soy & pickled ginger compote
Gnocchi with wild mushrooms, sweet peas & parmesan fondue

Main course

Pan fried chicken breast saltimbocca with chestnuts and Cabernet jus
Spiced snapper fillet in coconut broth with baby greens, tempura prawn & fragrant rice
Roasted turkey breast, honey glazed ham & pork chipolata with baked vegetables, cranberry relish & gravy
Victorian farm lamb rack with crushed kipfler potatoes, herbs & balsamic tarragon glaze

Dessert

Plum pudding with brandy anglaise & vanilla bean ice cream
Pavlova roll with lemon cream & cherry compote
Chocolate tart with caramel sauce
Fruit mince crème brulee with hazelnut shortbread

Filtered Coffee, Tea & gingernut stars

\$54 per person, Children \$25 (under 12 years)

Live entertainment & festive decorations!

Bookings from 7.00pm Member's Discount Applies

Note: Payment MUST be made at time of booking.

Ring Function Department on 95871022 ext 330 or book on line through the Club Website

