

## *Xmas Set Dinner Menu*

**Three course @ \$65.50pp**  
**Commences mid November**

Parties of 10 and over only  
Numbers to be confirmed 72 hours prior  
Number confirmed will be charged for  
Menu changes seasonally  
Includes GST

Bread Selection Village Press Olive Oil & Dips

### *Entree*

Chef's Soup of the Day

OR

Anise Roasted Duck Salad, Dressed leaves  
with Candied Cranberries & Toasted Pine Nuts

OR

Marinated Black Tiger Prawns, Garlic, Lemon &  
Herb Butter, Dressed Leaves & Matchstick Potatoes

### *Main Course*

Fresh Fish of the Day

Salad of Buttered New Season's Potatoes, Peas &  
Baby Onions, Seasonal Green Leaves

OR

Seared & Baked Fillet of Beef, medium rare,  
Saute of Potato, Mustard Fruits & Zucchini

OR

Oven Baked Chicken Supreme

Potato, Thyme & Raspberry Gratin, Nutty Green Beans

Served with Garden Vegetable Medley

### *Dessert*

Individual Chocolate Cake

White chocolate Mousse, Strawberries

'Raspberry & White Chocolate' Icecream

OR

Crème Brulee, Praline, Fresh Fruit & Biscuits

OR

Frozen Christmas Cassata Terrine, Seasonal Berries

Filter Coffee/ Tea @ \$2.50pp additional

Espresso @ \$4.00 pp additional [under 20 only]

