

HOLY GRAIL

Christmas Set Menu 2011

All meals served alternately

Choice of 2 entrée, 2 main, \$35 pp

Choice of 2 main, 2 dessert \$35 pp

Choice of 2 entrée, 2 main, 2 dessert \$45 pp

Breads to start add \$2.00 pp extra

Entrée

Prawn and chicken salad with a dill aioli

Tartlette of roast pumpkin, capsicum, zucchini and fetta with a spiced oil dressing

Roast chicken, with mushroom and leek risotto

Warm salad of honey glazed ham, parmesan cheese cherry tomatoe and peach compote

Chicken ceasar salad

Mains

Turkey breast served with creamy mashed potato, green beans and a cherry and cranberry compote

Herb crusted chicken breast served on a potato rosti with a garlic & semi dried tomato butter

Atlantic salmon on a potato rosti with béarnaise sauce wilted asparagus and lemon

Pork belly with ginger and apple glaze and cinnamon sauce

Roast beef sirloin with a rich red wine and cranberry jus

Dessert

Christmas pudding with brandied custard

Vanilla pannacotta with kiwifruit, passion fruit anglaise

White chocolate mousse with double cream and strawberries

Chocolate mud pudding with cherry compote and vanilla ice cream

Minimum of 20 persons

Bookings Essential

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