

# Christmas Lunch Menu Special

2011



*inc.*  
**3 Course Menu  
Decorations**

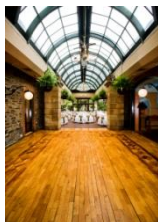
**\$56.00**

Suitable for private room  
bookings;  
- Henry's Brasserie  
- Henry Ayers Room  
- Ballroom  
- Library

Groups 10 – 200 welcome

Contact our events team for a  
personalised proposal with  
suitable private room(s) and  
available dates

(08) 8224 0666  
info@ayershouse.com



## 3 Course Menu

### *Entree*

South Australian Large Prawn Tails *wrapped with pancetta & chargrilled, served on angel hair pasta with salsa rosso*  
Moroccan Shredded Duck Pastilla *served with spicy orange/black olive salad & moutabal (smoky eggplant puree)*

### *Main Course*

Chargrilled Fillet Of Beef *served with cumin spiced roast potatoes, topped with zucchini/red onion jam & whipped fetta*  
Five Herb Roasted Chicken Breast *served with potato/leek gratin, roasted cherry tomatoes & basil cream sauce*  
Local Snapper Fillet *served with lemon/thyme risotto, crisped chorizo & green pea puree*

### *Dessert & Freshly Brewed Coffee/Aromatic Teas*

Chocolate Brioche Bread Pudding *served with caramelised bananas, whiskey cream & toffee sauce*  
Cardamon Scented Panna Cotta *served with fresh strawberries, rhubarb jelly, pistachio praline & rose water syrup*  
(Dietary requirements will be catered for with prior notice)

## Decorations

Decorations around the room to give a Christmas feel  
Christmas centrepiece for each table  
Christmas bon-bons

### PERSONALISE YOUR MENU:

**Pre-Event Canapés** = \$7.00

½ hr Chef's selection of 4 cold & 6 hot canapés

**House Made Chocolates** = \$3.50

**Cheese & Fruit Platters** = \$4.50

### BEVERAGE OPTIONS

**Please refer to page 19 of Private Events package for beverage options**

