

Suitable for Private Room Bookings;

‘pre-christmas dinner All inclusive special’

\$90.00_{pp} 2010!



including...

- **3 Course Menu;** please refer next page
- **4 ½ Hours Beverages, including:**
 - Killawarra Brut champagne
 - Lindemans Bottled Premier Selection Chardonnay
 - Lindemans Bottled Premier Selection Shiraz/Cabernet
 - Coopers Pale Ale, VB & Carlton Midstrength
 - Soft Drinks
- **Decorations:**
 - Decorations around the room to give a Christmas feel
 - Christmas centerpiece for each table
 - Christmas bon-bons



Small & Large Groups Welcome

Contact our events team for a personalised proposal, to discuss
suitable private room(s) and available dates!

P: (08) 8224 0666 E: info@ayershouse.com

3 course menu

Please select one entrée dish, two main course dishes and two dessert dishes to appear on the menu. Ayers House staff will take orders individually on the night.

Please Select One Entrée:

Chicken Breast stuffed with chorizo & bocconcini, panfried & served with crunchy sourdough herb crumbs & red onion & zucchini jam

Duck Leg Confit served on warm green lentil & radish salad with tomato & pomegranate dressing

Salt & Pepper Squid with Vietnamese herb salad & daikon radish pickle

Twice Baked Goats Curd Soufflé combined with asparagus & served with walnut & pear salad

Please Select Two Main Courses:

Traditional Roast Turkey served with rum & Demerara sugar baked ham, asparagus, herb stuffing, cranberry sauce & red wine jus

Chargrilled Fillet Of Beef with crisp fried garlic & rosemary potatoes, glazed shallots, green olive & almond pesto & red wine jus

Roasted Rack Of Lamb with creamy potato mash, roasted cherry tomatoes, baby spinach & shiraz glaze

Five Herb Roasted Chicken Breast served with potato & leek gratin, roasted cherry tomatoes & basil cream sauce

South Australian Kingfish Fillet with a lime, black bean & red capsicum dressing served with soft rice noodles & stir fried garlic shoots

Please Select Two Desserts, served with Coffee & Tea:

Individual Christmas Pudding topped with a warm brandy sauce & spiced cherries

Warm Belgian Chocolate Torte with caramel icecream & spiced strawberries

Vanilla Cream Pavlova Roll with tropical fruit salad & wild berry gelati

Baked Lime Custard Tart served with toffee banana & coconut liqueur cream

Passionfruit Crème Brulee served with lychee, lemongrass & coconut sorbet & a ginger biscuit

Alterations & Additions to the package

You are most welcome to add to & upgrade the above menu and beverage package, please find following a list of options;

- **Additional;** Entrée = \$3.50pp, Main Course = \$5.00pp, Dessert = \$2.50pp
- **½ hr Continuous Pre-Function Canapés;** Chef's selection of 4 Cold & 6 Hot Canapés = \$7.00pp
- **Starter, Sorbet, House Made Chocolates, Cheese & Fruit Platters** – please refer to page 10
- **Additional One Hour of the Listed House Beverage Package** = \$3.50pp
- **Include Coopers Pale Ale 'On Tap'** = \$1.00pp
- **Upgrade to Bottled Beers (4 varieties max. from Local, Premium & Imported ranges)** = \$5.00pp (page 17)
- **Upgrade to 'Premium I Beverage Package'** = \$7.00pp (page 17)
- **Upgrade to 'Premium I Beverage Package' & Wicks Estate Sauvignon Blanc** = \$9.00pp (page 17)
- **Upgrade to 'Premium II Beverage Package'** = \$11.00pp (page 17)