

Christmas Day Lunch Package 2011



\$128.00 per person

12.00noon - 3.30pm

Held in three separate rooms;



Henry's Brasserie



Ballroom



Henry's Ayers Room



Contact our events team for availability & booking;

(08) 8224 0666

info@ayershouse.com

Beverages

Jansz Premium Cuvee sparkling
Wicks Estate Sauvignon Blanc
Teusner 'The Riebke Ebenezer Road' Shiraz
Coopers Pale Ale, Crown Lager, Cascade Premium Light
Soft Drinks, Juice & Mineral Water

4 Course Menu

(We are happy to cater for dietary requirements with prior notice)

Entrée

Seafood Tasting Plate *two natural oysters with lime & cracked pepper, two oysters Kilpatrick, smoked salmon mousse with horseradish cream & dill oil and South Australian prawn tails with cocktail sauce & lemon*
Deep Fried Zucchini Flowers *filled with Adelaide Hills goats curd & summer herbs on a buffalo mozzarella, cherry tomato, artichoke & basil salad*

Duo of House Made Sorbets

Coconut/Lime & Raspberry/Rhubarb

Main Course

Traditional Roast Turkey *served with rum & Demerara sugar baked ham, asparagus, roast potatoes, herb stuffing, cranberry sauce & red wine jus*
Chargrilled Fillet of Beef *served with wild mushroom gnocchi, roasted baby beetroot, salsa verde & tomato crisps*
Local Snapper Fillet *served on fried falafel with walnut/coriander dressing & wilted baby spinach with fetta*
Main Course *served with side salad of summer leaves tossed with extra virgin olive oil & shallot vinegar*

Dessert

Ayers House Christmas Pudding *on summer berry salad with coconut meringue crumble & vanilla cream*
Warm Fresh Pitted Cherries *served with white chocolate & cardamom gelati, baklava cigar & praline*
Belgian Dark Chocolate Mousse *served with Turkish coffee icecream & honey sesame wafers*

Freshly Brewed Coffee/Aromatic Teas

House Made Chocolate Truffles