

christmas DAY LUNCH 2009



Ballroom, Henry Ayers Room & Henry's Brasserie
\$120.00 per person
12.00 noon – 3.30pm



including the following 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

menu

ENTREE

Large South Australian Prawn Tails
served on green leaves with lemon mayonnaise & chili jam
or
Slow Braised Duck Leg
with Moroccan spices & served with butterbean hummos, roasted baby beetroot & chermoula
or
Red Wine Risotto Croquette
served with buffalo mozzarella, shaved fennel, pear & watercress salad

DUO OF HOUSE MADE SORBETS
Lychee/Coconut/Lime & Ginger/Blueberry

MAIN COURSE

Traditional Roast Turkey
served with rum & Demerara sugar baked ham, asparagus, herb stuffing, cranberry sauce & red wine jus
or
Chargrilled Fillet of Beef
served on baby spinach, with fresh pasta cannelloni of zucchini,
taleggio cheese & hazelnuts & with a basil cream sauce
or
Panfried Kingfish Fillet
served on caramelised pumpkin & okra, with Asian herb salad & mild curry sauce

DESSERT

Ayers House Made Christmas Pudding
served with fresh cherries & strawberries, kirsch cream & crushed amaretti
or
Passionfruit Crème Brulee
served with pineapple/mint sorbet & ginger tuille biscuit

FRESHLY BREWED COFFEE & AROMATIC TEAS
served with House Made Chocolate Truffles