

THE BLUEGUMS HOTEL

CHRISTMAS DAY 2016 MENU



ENTREE

- Lamb Shank, Vegetable and Gnocchi Consommé, Garlic Ciabatta
- Seafood Plate: Kilpatrick S.A. Oysters, Pickled Calamari with Mango Cucumber Salad, Panko Prawns with Chipotle Mayo, Champagne Battered Whiting Guojon with Rocket, Tartare, Lemon
- Roasted Duck Breast, Orange and Baby Carrot Puree, Warm Green Bean Almond Salad, Onion Jam

MAIN

- Traditional Carvery: Stuffed Turkey Breast, Pork Belly, Herb Crumbed Lamb Cutlet, Rosemary and Sea Salt Potatoes, Rich Gravy, Cranberry Jelly
- Whole Roasted Beef Fillet, Baby Spinach, Potato Bacon Rosti, Red Wine Jus, Garlic Shallot Butter
- Grilled Atlantic Salmon, Potato Herb Gratin, Poached Prawns, Hollandaise Sauce, Asparagus
 - *Garden Salad and Seasonal Vegetables served to the table*

DESSERT

- Dessert Buffet
- Assorted Cakes, Slices, Gateaux, Panna Cotta, Mousse, Christmas Pudding, Churros, Apple Pie, Brandy Custard, Fruit and Cheese Platters, Mince Pies

Strictly 12 - 3pm

Tap Beer, House Wine & Soft Drink Included

Kids up to & Including 12 Years of Age \$45 (Highchairs No Charge)

\$110 Per Person - Call 8251 1588 to book your table!

\$10 Deposit Per Person is Required Within 1 Week of Booking

(Balance by 14th December - Final Payment)

