

TASMANIA GOLF CLUB'S

Christmas

THEMED MENU 2024

Entree

CLASSIC PRAWN COCKTAIL

TENDER PRAWNS DRESSED IN OUR BRANDY COCKTAIL SAUCE, FINISHED WITH A TOUCH OF CRACKED PEPPER AND LEMON.

CRISPY ARANCINI

HERB AND GARLIC ROASTED CAPSICUM, PAIRED WITH A FRESH GREEN HERB SAUCE, TOPPED WITH A DELICATE SPRINKLE OF CHEESE.

MARINATED CHICKEN TENDERS

SUCCULENT, ASIAN-SPICE MARINATED CRISPY FRIED CHICKEN, SERVED OVER FLUFFY RICE, DRIZZLED WITH SWEET CHILLI SAUCE.

Main Course

ROASTED PORK LEG + CRACKLING, TENDER TURKEY BREAST, AND GLAZED LEG HAM
SERVED WITH TRADITIONAL PAN GRAVY AND CONDIMENTS.

CAMEMBERT CHICKEN BREAST

CHICKEN BREAST STUFFED WITH CREAMY CAMEMBERT, OVEN BAKED WITH A PLUM GLAZE SAUCE.

OVEN-BAKED FRESH FISH OF THE DAY

SERVED WITH A ROASTED CAPSICUM, TOMATO, GARLIC, AND TOASTED ALMOND SAUCE.

ALL MAIN COURSES SERVED WITH ROAST POTATOES AND VEGETABLES

Desserts

CLASSIC WARM CHRISTMAS PUDDING

RICH AND FRUITY CHRISTMAS PUDDING, SERVED WITH INDULGENT BRANDY CUSTARD AND VANILLA ICE CREAM.

MINI MARSHMALLOW BLACK FOREST PAVLOVA

SERVED WITH A LUSCIOUS BLACK CHERRY COMPOTE, RICH CHOCOLATE GANACHE AND CREAM.

TRIFLE PANNA COTTA

SHERRY SPONGE, JELLY, AND VANILLA PANNA COTTA, SERVED WITH A MIXED BERRY COULIS AND CREAM.

Main + Dessert - \$39 | Entree + Main - \$42

Entree + Main + Dessert - \$50

