

# Barmah Park Christmas Menu 2011

## *Entrée*

*Sesame tempura battered tiger prawns upon wilted steamed bok choy, drizzled w/ caramelized lime & soy dressing*

*Baked baby leek & cherry tomato tart, topped with a rocket, walnut and goats cheese salad, drizzled with a semi dried tomato vinaigrette*

*Warm oven roasted chilli chicken strips on baby spinach, roasted capsicum, blue bay feta and avocado salad drizzled w/ balsamic reduction*

## *Main*

*Slow roasted pork belly, marinated in rosemary, garlic, fennel seed, served on honey roasted butternut & mascarpone puree served with steamed greens & finished w a cabernet jus*

*Grilled fish of the day, served on a sesame sugar snap pea salad, dressed with a mild wasabi orange soy dressing*

*Roasted turkey breast, stuffed with pistachio & figs, served with roasted baby beets, dutch carrots, & drizzled with cranberry jus*

## *Dessert*

*Steamed Christmas pudding with brandy anglaise*

*Pavlova w/ maserated strawberries and double cream topped with a chai ice-cream*

*Lindt chocolate & hazelnut soft centred pudding with berry coulis & King Island double cream*

*Choose \$37pp - 2 course meal served alternately 50/50  
or*

*Choose \$45pp - 3 course meal served alternately 50/50*

*This includes breads, brewed tea/coffee and bonbons!  
Minimum of 20 people for this menu*

*Must Pre-order in advance*

*Contact 5978 8049 for more festive details  
Sorry, not open Christmas Day*