



Kingston Heath
Golf Club
EST. 1909



Christmas Menu 2011

ENTRÉE

Lemon Myrtle Smoked Salmon

with modern Waldorf salad & Apple Cider dressing.

Peking Duck breast salad

Asian herbs, julienne vegetables, bean shoots, shallots, with lime & sweet chilli.

Prawn cocktail

Australian king prawns, avocado quenelle, mescaline & lobster bisque infused dressing.

Pressed lamb Shoulder

On warm Greek salad with Ouzo roasted Olives & Tatziki panna cotta.

Pork & water chestnut spring rolls

With seared scallops, Asian herbs & sweet sour star anise glaze.

Masterstock poached Chicken

Vietnamese coleslaw, rice noodles, steamed chicken balls & tamarind sauce.

Summer Antipasto plate per table.

Spanish Jamon, homemade grissini, olive tapenade, char grilled vegetables, dip & flat Bread, Persian feta, with prawns & asparagus.

MAIN COURSE

Eye Fillet of Beef

Potato roesti, vine tomatoes, baby leeks & seeded mustard jus.

Sumac & Fennel Spiced Salmon Steak

Beetroot & chorizo risotto, saffron oil.

Barbequed Spatchcock

Butterflied on Spanish chickpea & potato salad with white anchovy aioli.

Roast Turkey Supreme

Filled with fruit stuffing with natural jus, cranberry sauce & seasonal vegetables.

Medley of Pork & Ham

Roast Pork & Glazed Kassler ham, fennel & rosemary potatoes, apple puree.

Ballontine of Festive chicken

Filled with chestnut, sour dough & bacon farce, buttered asparagus & Madeira jus.

South Australian Whiting

*Egg & chive batter, warm salad of new potatoes, green beans & cherry tomatoes
baby caper & lemon sauce.*

DESSERT

Orange blossom tart

with Fig & Pistachio chocolate terrine.

The Plum Pudding

Steamed & served with vanilla bean anglaise.

Strawberry Martini

Champagne Jelly set strawberries, topped with "Pink Moscato sorbet."

Egg Nog Crème brûlée

Cinnamon & nutmeg scented brûlée with brittle toffee crust.

White Christmas

White chocolate infused Crème caramel with summer berry compote.

"A medley of Christmas"

Freshly churned Plum Pudding ice-cream

Summer berries with double cream

Egg nog panna cotta with brandy anglaise

(cannot be selected as alternate service)

Australian Cheese Platter per Table

Select premium cheeses from Australia accompanied with dried fruits, nuts, lavosh & table biscuits.

3 COURSE LUNCH & DINNER MENU

\$57pp

2 COURSE LUNCH & DINNER MENU

\$47pp

OPTION OF TWO SELECTIONS FOR MAIN MEAL

\$8pp

