

CHRISTMAS DAY LUNCH 2007

\$85.00 PER PERSON

ENTREES

Homemade ravioli filled with fresh seafood and served in a sauce of saffron, white wine, cream, fresh basil and parmesan cheese

Or

Shallow fried field mushrooms stuffed with chicken, artichokes, tomato and mozzarella cheese, served with a tomato butter sauce and rocket leaves

Or

Atlantic salmon fillet carpaccio, thinly sliced and dressed with lemon, shallots, extra virgin olive oil and parsley, served with mesclun leaves, capers and avocado

Or

Asparagus and roasted pumpkin soup topped with garlic cream and focaccia croutons

MAINS

Turkey breast stuffed with apricot, pistachio and brandy served with honey glazed leg ham, sweet potato mash, beans and a red wine jus

Or

Beef fillet char-grilled to your liking and served on potato mash with wilted spinach and a red wine mushroom jus

Or

King snapper fillet grilled with lemon olive oil and fresh oregano, served with a roasted capsicum risotto and steamed broccoli

DESSERTS

Traditional Christmas pudding served warm with a brandy and baileys custard, fresh cream and strawberries

Or

Italian choux pastry and canoli filled with lemon custard and chocolate, served with fresh cream and strawberries

Or

Freshly prepared fruit salad served with Italian homemade vanilla gelati