

# Decks Christmas set Menu '09'

*\$95 per person*

## Entrees

Fresh asparagus smoked salmon & new potato salad with sour cream & green pepper dressing

Or

Pumpkin and pine nut ravioli with wilted spinach, fondant cherry tomatoes & sage cream sauce

Or

Thyme & parmesan crusted lamb medallions over grilled haloumi & bean salad

Or

Pan fried tofu & cashew nut salad wilted baby bok Choy, sugar snaps and a ginger soy dressing

Sorbet of the night to cleanse the Palate.

## Mains

Champagne marinated ham with roasted pineapple and calvados sauce

Or

Herb and garlic roasted turkey tenderloin stuffed with spiked cherries and a mulled orange & red wine sauce

Or

Pan fried seafood medley including mussels, scallops, prawns and snapper in a tomato consommé with dill aioli

Or

Braised peppered duck leg with balsamic poached figs and raspberry gastric

Or

Vegetarian option

On request

All mains served with baby vegetables & roasted chat potatoes

## Dessert

Selection of fine petit fours with fruit and chocolate

Or

Sparkling strawberry wine jellies with Greek yoghurt

Or

Selection of the finest Australian cheese with dried fruit compote

Or