



**Kingston Heath**  
Golf Club  
EST. 1909

## Christmas Menu 2010



### ENTREE

Kingston Heath Prawn Cocktail marinated Prawn cutlets with mango & avocado salsa.

Middle Eastern marinated Lamb Keftas skewers served upon warm Greek salad with preserved lemon yoghurt.

Tasmanian Smoked Salmon, asparagus & Macadamia nut salad with apple balsamic dressing.

Asian Chicken salad, poached chicken pieces tossed with Julienne vegetables, crispy noodles, fragrant herbs with Kecap manis glaze.

Local Asparagus & Spanish style roasted Prawn cutlets on romesco tomato sauce with house olive oil & aioli.

Antipasto Platter per table- chef's selection of smoked, marinated & cured meats, seafood's & Vegetables with grilled flat bread & Dips. ( per table only to replace entrees)

Open Bruschetta, of Smoked Chicken, sun dried tomato & Yarra valley Fetta on pesto brushed Turkish bread with Olive Oil.

### MAIN COURSE

Roast Turkey Supreme, filled with fruit stuffing, accompanied with traditional roast vegetables & Cranberry sauce.

Fillet of Chicken filled with Mediterranean roast vegetables, pinenuts & fetta cheese topped salsa verde & fresh tomato sauce on a medley of Grilled vegetables.

Roast Leg of Pork sliced upon Rosemary & Fennel baked potatoes with pear chutney, crackling & apple cider jus.

Eye Fillet Steak cooked medium presented with soft white Polenta, caramelised onions, Vine roasted tomatoes & Jus.

Grilled Tasmanian Salmon steak served upon a sweet potato mash with pesto cream sauce & avocado salsa.

South Australian Grilled Whiting in lemon & parmesan crust served with caper butter sauce, Italian style Potatoes & mescaline salad.



### DESSERT

Plum Pudding, Individual Plum Pudding steamed & served with brandy custard

Egg Nog Crème Brulee; delicious baked custard flavoured with Nut Meg & Cinnamon encased with a brittle toffee crust.

White Christmas, white chocolate infused Crème Caramel served with berry compote & double cream.

Trio of Freshly churned Ice creams served on a petite meringue case with Passionfruit glaze & double cream

Brandy Snap basket layered with crème patisserie, fresh fruit & summer berries, with vanilla ice-cream.

Pavlova roularde, seasonal berries & cream rolled in a pavlova log, sliced & served with berry sauce & cinnamon cream.

**3 COURSE LUNCH & DINNER MENU - \$55**  
**2 COURSE LUNCH & DINNER MENU = \$48pp**