

~ christmas menus ~

2011

~ entree ~

Oysters (GF)

Six Coffin Bay oysters topped with a salsa of mango, nectarine, cucumber and chilli

Asparagus and Lamb Salad (GF)

Rare roasted lamb fillet tossed with tatsoi, asparagus and peaches, mint and apple salsa and peach dressing

Tuna Stack

Yellowfin tuna sashimi wonton stack with wasabi crème fraiche, nashi pear, mustard cress and sticky soy

Pear and Mozzarella Salad (V) (GF)

Oven baked beurre bosc pear, rocket, pine nut and Shaw River buffalo mozzarella salad with fig balsamic reduction

Chilli Prawn Tails (GF)

Prawn tails marinated with lemongrass and chilli set on mango and avocado salad, surrounded by basil oil and reduced cassis

Asian Scented Duck Breast

Slow roasted and served sliced alongside pink ginger rice with plum sauce

Seafood Baked in the Shell

Selected seafood pieces including prawns, scallops, fish, mussels, octopus and crab bound in Vermouth cream with semi dried tomatoes, shallots and mustard baked in a scallop shell served with spiced tomato coulis

Ham and Turkey Strudel

Double smoked ham and roast turkey baked in flakey pastry with cranberry sauce and served on braised cabbage with horseradish hollandaise

Salmon Gravlax

Tasmanian salmon gravlax with passion fruit and mandarin dressing, young garden greens, warm brioche and crème fraiche

\$22

menus for every occasion

Catering

~ main course ~

Roast Turkey Breast

Roasted turkey breast filled with apricot farce served with cranberry and black currant jus

Oven Baked Leg Ham

Glazed with honey and mustard served with leek and camembert Chardonnay cream sauce served with celeriac, apple and pink eye potato mash, Vichy carrots and buttered asparagus

Reef Fish Fillet (GF)

Reef fish fillet lightly grilled and served on a warm potato, green bean, olive and hickory smoked tomato salad, crisp prosciutto, and lemon and balsamic dressing

Lamb Saddle (GF)

Rare roasted Cowra lamb saddle on creamy slow roasted Savoy cabbage, pumpkin and walnut mash and red currant jus

Fillet of Beef Champignon (GF)

Aged and marinated beef, roasted pink and set on skordahlia, with wild mushroom compote, oxtail and rosemary jus

Pork Fillet (GF)

Blue gum honey baked pork fillet on braised red cabbage, roasted beetroot puree, buttered baby leeks and apple jus

Duck Confit (GF)

Twice cooked duck maryland glazed with orange and quince on pommes fondant and served with honey glazed carrots and star anise jus

Prawn Filled Chicken Breast

Plump chicken breast filled with basil scented prawn mousse and served on cheese risotto with a light garlic cream sauce

Fillet of Beef Rossini (GF)

Tender beef fillet roasted to medium rare, served on buttered baby spinach, potato lattice, crisp prosciutto shard, caramelized eshallots, and truffle and cabernet sauvignon jus

Salmon Fillet (GF)

Crispy skin Tasmanian salmon fillet on Riesling and lemon thyme risotto with Roquefort cheese and oak leaf salad, citrus beurre blanc

\$34

All mains served with seasonal vegetables and freshly baked bread rolls

NB: Vegetarian options will be catered for on the day only if prior arrangements have been made

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~ dessert~

Fresh Fruit Tartlet

Sweet pastry tartlet with vanilla custard, fresh sliced fruits and berries, apricot coulis and King Island cream

Pina Colada Mousse

A classic pina colada with a twist - White rum cream mousse served with spiced pineapple and coconut wafers

Baked White Chocolate and Lime Cheesecake

Light baked white chocolate and lime cheesecake served with apricot compote and strawberry yoghurt

Chocolate and Raspberry Torte

Home style chocolate sponge with raspberries all covered in rich ganache and served with double cream and cherry compote

Blackberry, Rhubarb and Pear Frangipane

Baked egg, almond, butter and flour mix with poached berries, rhubarb and pear in a crisp shell with pure cream

Traditional Christmas Pudding

Individual puddings served warm with cognac anglaise and macerated fruits

Individual Pavlova

Single serve meringue topped with Chantilly cream, strawberries and toasted coconut

Summer Berry Trifle

Mixed summer berries, vanilla sponge smothered in berry compote and surrounded with vanilla bean anglaise and Chantilly cream

Roast Pears

Leatherwood honey roasted pears with warm walnut and banana bread and spiced European yoghurt

\$17

All main courses include freshly baked bread rolls, tea or coffee and chocolates

2 Course Entrée Main	\$56.00pp
2 Course Main Dessert	\$51.00pp
3 Course	\$73.00pp
Main only	\$34.00pp

Replace entrée with a half hour chef's selection of canapés and save \$8.00 per person

Bon Bons and Candelabra \$3.00pp

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