

AMERICAN CRESWICK CHRISTMAS MENU 2018



to start

Soup of the day served with a buttermilk roll

Smoked Atlantic Salmon on blinis with a pickled cucumber and horse radish cream

Bruschetta of Chorizo on warm caramelised onion with marinated Mediterranean vegetables and rouille.

Peking Duck crepe - pickled cabbage and hoisin sauce

to follow

Christmas Turkey/ Ham baked in honey - with cranberry & port wine sauce on roasted vegetables

Atlantic Salmon - Grilled - baby beetroot and citrus salad

Rolled Pork stuffed with an apple & nut mince on a potato puree, with an apple calvados sauce.

Chicken Breast wrapped in bacon on top of a sausage and potato confit with a sweet mustard sauce

Lamb Shoulder - Slow cooked - Mediterranean vegetables, Greek yoghurt, flat bread.

Veal Scallopini Champenoise - pan fried with a mushroom, spring onion, bacon, champagne sauce

to finish

Tiramisu- traditional Italian biscuit dessert served a liqueur coffee cream sauce.

American **Christmas Pudding** with all the trimmings and a little magic.

Mini Fruit pavlova served with a vanilla cream and berry coulis.

Chocolate Macadamia Brownie with a warm chocolate sauce and vanilla ice cream.

Sticky Date Pudding - with butterscotch sauce & cream.

Pricing

Alternate Placement	2 course	\$ 38
	3 course	\$ 49

Choice	Names, seating plan and meals must be notified 2 days before		
	2 course	(3 items)	\$ 42
	3 course	(3 items)	\$ 52

Minimum numbers apply 20 guests

