



TASMANIA GOLF CLUB

*Christmas in  
July*

MENU

**ENTREE**

**Classic Prawn Cocktail**

Freshly cooked prawns tossed through a house-made brandy cocktail sauce with lemon and pepper.

**Thai Chicken Arancini**

Served with dressed salad leaves and a tomato and lime leaf salsa.

**Char-Grilled Cranberry and Turkey Skewer**

Served with dressed salad leaves, and a port, orange, and red currant sauce.

**MAIN COURSE**

**Christmas Roast with All the Trimmings**

Roast pork leg and crackling, tender turkey breast, and baked glazed ham, with traditional pan gravy and condiments.

**Oven-baked Chicken Breast**

Resting on smashed potatoes, with chorizo crumbs, prosciutto-wrapped asparagus, and a hollandaise sauce.

**Grilled Local Fish of the Day**

Served with a smoked salmon and dill cream sauce.

*All mains served with roasted potatoes, baked parsnip, pumpkin, and broccoli.*

**DESSERT**

**Plum Duff Pudding**

Traditional Christmas fruit pudding, served with a brandy custard and ice cream.

**Pistachio Vanilla Panna Cotta**

Drizzled with a sweet pomegranate sauce, served with cream.

**Marshmallow Pavlova**

Served with a black cherry vodka compote and cream.

3 COURSES \$52 PER PERSON