



TASMANIA GOLF CLUB

*Christmas in
July*

MENU

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.

2 COURSES \$40 PER PERSON