

TASMANIA GOLF CLUB

Christmas in July

M E N U

ENTREE

Classic Prawn Cocktail

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

Bacon and Smoked Cheddar Italian Arancini

Deep fried, served with a light mustard mayonnaise.

Marinated Crispy-Fried Turkey Breast

Folded through salad leaves with a red currant, port, and orange 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.

Pulled Pork Belly Wellington

Flavoured with fennel, cinnamon, and a maple-bourbon glaze.

BBQ Ocean Trout Fillet

A delicate, smoky flavour, finished with a glossy honey and herb sauce.

All mains served with vegetables.

DESSERT

Plum Duff Pudding

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

Fruit Mince Cheesecake Slice

Includes delicious cherries, chocolate, and toasted coconut.

Cherry Ripe Pavlova

Served with a sherry caramel sauce.

2 COURSES \$42 PER PERSON (MAIN + DESSERT)

3 COURSES \$55 PER PERSON