



MERRY CHRISTMAS

Wednesday 25th December 2019

Complimentary, upon arrival

Antipasto Platter with prosciutto, cheese stuffed baby bell pepper, assorted olive, cheese and grissini & crackers

Entrée (please select one)

Oven Roasted Butternut Pumpkin Soup

Traditional roasted butternut pumpkin cream soup with pine nuts

Pan Fried Crepe Parcel

Sundried tomato, ricotta, baby spinach, sage crepes with cheese and mushroom sauce

Pancetta Wrapped Prawns

Herb marinated pancetta wrapped prawns with buttered baby asparagus and saffron cream

Main (please select one)

All main dishes are served with buttered handpicked beans, potato and glazed carrots

Roasted Traditional Turkey

Turkey breast stuffed with cranberries, figs, preserved orange, pistachios, soft cream cheese and brady orange jus

Black Angus Eye Fillet

Certified black angus eye fillet steak served with wild mushroom, tomato and red wine jus

Baked Lobster Mornay

Lobster shell filled with sautéed lobster meat, onion, garlic, tarragon, mustard and cheese sauce

Almond & Pumpkin Ravioli | V

Home made jumbo ravioli on a vegetarian ratatouille; topped with bail oil and aged parmesan cheese

Dessert (please select one)

Traditional Christmas Pudding

Home made moist pudding served with vanilla ice cream, fresh cherry and a brandy custard sauce

Chocolate Log

Christmas chocolate log finished with berries

Followed by a complimentary

Cheese and fruit platter from Management and Staff

For Santa's Little Helpers

Main (please select one)

Chicken Cheese Burger

Chicken mince patty with cheese and fresh salad and mayonnaise; served with chips

Baked Macaroni

Macaroni pasta bake with bolognaise sauce

Dessert (please select one)

Chocolate Mousse with cream & strawberry

Traditional Christmas Pudding

Home made moist pudding served with vanilla ice cream, fresh cherry and a brandy custard sauce

Chocolate Log

Christmas chocolate log finished with berries

Bookings Essential

Adults \$105 per person

Children 5 to 12 years \$35 per child

Children Under 5 years – FREE

Wednesday 25th December 2019

BOOKING FORM

OPEN FROM 11.30AM

ADULTS \$105 PER HEAD

CHILDREN 5 TO 12 YEARS (AND INCLUDING 12 YEARS) \$35.00 HEAD

CHILDREN UNDER 5 – FREE

Booking Name

Address

Phone Number (AH).....(BUS).....

No. of Adults.....No. Children.....

No. of Toddlers (under 5)..... No. of High Chairs Required.....

Special Dietary Requirements.....

Seating Time (please circle one) 11.30am 12pm 12.30pm 1pm 1.30pm 2pm 2.30pm

Deposit Enclosed \$..... Date Paid.....

Special Seating Requirements

PLEASE CIRCLE PREFERENCE

Adults Only

Family & Children

No Preference

Please note that seating preference is a guide only and that we will endeavour to fill your request, however cannot guarantee your seating preference.

Please return this form as soon as possible to confirm your Booking.

All deposits must be received by December 5th, 2019.

Final Payment is required by December 19th, 2019

NO DEPOSITS WILL BE REFUNDED AFTER DECEMBER 19TH, 2019

DORSET GARDENS HOTEL – 335 Dorset Road, CROYDON 3136

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