

Christmas Day 2011

Buffet Lunch with plated main

\$85pp

Entree

Grilled asparagus with smoked salmon and hollandaise

Green lip mussels with sauce gribiche

Cured imported meat platter of prosciutto, mortadella, sopressa with pickles, chutneys, citrus marinated olives and warmed breads

Watercress, mint, pea and feta salad with lemon dressing

Chicken Caesar salad with croutons, parmesan and anchovies

Watermelon, goat's cheese and pine nut salad with raspberries and rocket

Market green salad with dressings and oils

Main

Your choice of:

Whole stuffed poussin with cranberry relish

Roasted chateaubriand with mushroom jus

Crispy pork knuckle with apple fennel compote

1-2 people: 1 choice

2-4 people: 2 choice

3-4 people: 3 choice

Additional meats: \$38

All served with sides for the table:

Cauliflower cheese, Duck fat roast potatoes,

Green beans with almonds and beurre noisette, Honey roasted carrots with sesame

Dessert

Individual trifles with homemade custard and brandy

Spiced ginger bread cakes with vanilla cream and mulled wine syrup

Mini pavlova with fresh berry and orange salad

Traditional Christmas mince pies

Brandy snaps with whipped cream

Christmas pudding with crème anglaise

Seasonal fruits with citrus syrup

RYDGES
WELLINGTON

Christmas Day Set Dinner

\$65 2 course, \$85 3 Course

RYDGES
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Entree

Chicken caesar salad with croutons, parmesan and anchovies
or

Grilled asparagus with smoked salmon, hollandaise, rocket
and parmesan
or

Mussels meuniere steamed with white wine, parsley and lemon
served with sourdough

Main

Whole stuffed poussin with cranberry relish
or

Roasted chateaubriand with mushroom jus
or

Crispy pork knuckle with apple fennel compote

All served with sides for the table:

Cauliflower cheese, Duck fat roast potatoes,
Green beans with almonds and beurre noisette, Honey roasted carrots with sesame

Dessert

Individual trifles with homemade custard and brandy
or

Spiced ginger bread cakes with vanilla crème fraiche and mulled wine syrup
or

Mini pavlova with fresh berry and orange salad and whipped cream