



Ambassadors

Function Christmas Menu 2010

Entrée

Baby calamari w/ garden greens, green mango, lime & Thai herbs

Steamed green asparagus w/ poached egg, hollandaise sauce & pecorino

Grand Caesar salad w/ char grilled chicken, prosciutto & parmesan

Thai beef salad w/ marinated cucumber, bean sprouts & coriander

Goats cheese, Provencale vegetables, olive & basil pesto tart

Mains

Roast turkey w/ rosemary roasted vegetables, Yorkshire pudding & red wine jus

Snapper w/ braised potatoes, verjuice, fennel & trellis tomato

Tagine of spring vegetables & zucchini flowers

Tasmanian salmon in Tuscan spices w/ mixed leaf, asparagus spears & capsicum dressing

Baked stuffed flat field mushrooms w/ cassoulet of beans

Barramundi fillet w/ wilted baby spinach, vegetable rosti & tomato butter sauce

Mediterranean lamb rump w/ silky polenta, basil pesto & yellow pepper coulis

Chicken breast w/ Swiss browns, gnocchi, prosciutto & tarragon jus

Aged rump w/ mushroom confit, potato fondant, herbed butter & red wine jus





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Deserts

Christmas pudding w/ brandy cream & vanilla custard

Chocolate Marquise w/ bittersweet orange segments & cream

Lime Pannacotta w/ candied orange, lime syrup & biscotti

Tiramisu w/ mascarpone

Sticky date pudding w/ vanilla bean ice-cream & Kahlua sauce

Individual Pavlova w/ seasonal fruit & passion fruit coulis

Minimum 20 guests

2 Course Menu 1.1.0 or 0.1.1 \$29 p/person

2 Course Menu 2.2.0 or 0.2.2 \$34 p/person

3 Course Menu 1.2.1 \$39 p/person

3 Course Menu 2.3.2 \$48 p/person

3 Course Menu 3.3.3 \$55 p/person

Selection of 3 canapés on arrival \$5 p/person

