

CHRISTMAS MENU 2011.

\$65.00 PER PERSON - 4 COURSES INC TEA/COFFEE

\$52.50 - 2 COURSES INC TEA/COFFEE

ENTRÉE

MINI PRAWN & CRAB COCKTAILS

Shredded Lettuce Topped with Crab Meat Cooked Prawns & Drizzled with Tides Zesty
Homemade Cocktail Sauce.

VELVET SURPRISE

Warmed Camembert pressed with Toasted Walnuts, Apricots & Finished with an Orange
Marmalade Glaze, Topped with Fresh Peppery Watercress

CHICKEN & SAGE MIGNON

Pan Roasted Chicken Tenderloin, Wrapped in Bacon & Seared in Sage Butter and Served
with Crispy Polenta Chips

MAINS

CHICKEN

Pistachio Crusted Chicken Breast, Rolled with Leek, Ham & Cream Cheese, & finished with a
Smoked Cheese & Chive Sauce.

SANTAS A MEAT MAN

Main Succulent Harvey Fresh Scotch Fillet, Cooked Medium, drizzled with a Cabernet Jus &
served with a choice of

Tides special Mushroom Duxelle

Or

Port & Pistachio Pate

THE BOUNTY

Sweet Pink Snapper simply grilled to bring out the flavour and drizzled with our own Lime &
Dill Hollandaise.

DESSERT

Home Made SemiFreddo (Parfait)

Home Made Vanilla Parfait encasing Slithered Almonds, Apricots & Cherries served with
Delicate little Gluten Free Tuiles

Tea/Coffee Buffet Style

We can cater to Vegetarians and other Restricted Diets
Please advise on time of booking