



GLENWORTH VALLEY 2017 CHRISTMAS MENU

**\$65 PER PERSON
INCLUDES A GLASS OF SPARKLING ON ARRIVAL**

STARTER

(Choose two)

Vanilla cured Atlantic salmon with pickled fennel, rye crumb, cucumber & micro parsley
or

Prosciutto, lemon ricotta and watercress with rye crumb

Glenworth Valley Special Caesar salad with 65 degree egg (soft boiled) & bacon soil
or

Vine ripened tomato bruschetta with bocconcini

MAIN

(Choose two)

Orange spiced glazed baked ham, pickled cherry & jus (GF)
Turkey breast with apricot & brandy stuffing & cranberry jus (GF)
Roasted Barramundi with creamed corn & salsa verde (GF)

SIDES

Roasted rosemary potato
Roasted cauliflower & pumpkin
Rocket, pickled pear, walnut salad
Braised cabbage

DESSERT

(Choose one per group)

Christmas Pudding with Vanilla Rum Creme Anglaise
or

Eton Mess (Meringue, Berries & Double Cream)



ALSO INCLUDED

Locally produced Sourdough roll
Hunter Valley Extra Virgin Olive Oil with butter & sea salt
Sparkling & still water, fruit juice, soft drink
Freshly brewed Fish River Roaster Coffee & Chamellia Organic Tea

VEGETARIAN OPTIONS

STARTER:

Vine ripened tomato, Little Creek labna cheese, chick pea & pomegranate salad with zaatar spice crisp (V)

MAIN:

Baked field mushroom with roasted cherry tomato, broccolini, soft polenta (GV, V)

Dishes are served on generous shared platters

Minimum group size 40

Smaller groups can be accommodated on certain dates. Check with your Event Coordinator

Add seafood antipasto platter \$15 per person

Some ingredients may be substituted due to seasonal availability

* Glass of sparkling is not available if taking part in any of Glenworth Valley activities following your meal

Contact:

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