



CHRISTMAS 2018 MENU

A delicious Christmas Dinner banquet includes

Three course meal

Two hour alcohol package

Three hour room hire

\$99 per person (Minimum 30)

Or Lunch banquet includes:

Three Course meal

Two hour room hire

Alcohol available to purchase

\$75 per person (Minimum 30)





CHRISTMAS 2018 MENU

STARTER

Marinated olives, glazed ham, seasonal dips and crisp bread
Corn-fed chicken terrine with homemade pickles, peach
chutney and rye crostini
Heirloom tomato, Little Creek Cheese marinated labna,
parsley, pomegranate salad (V)

MAIN

Cranberry and almost stuffed turkey breast with
cranberry jus
Burghul wheat and herb crusted baked salmon with
charred corn, caper dressing
Eggplant, sweet potato and lentil bake with carrot coulis
(V, GF)

DESSERT

Christmas pudding with vanilla brandy creme anglaise
Coconut kaffir lime Panna cotta with spiced pineapple
and palm sugar cloud (GF)





MENU INCLUDES

La tartine sour dough roll
Extra virgin olive oil, butter, sea salt
Orange juice, soft drink and still water
Freshly brewed Fish River Roaster coffee
and selection of tea

NEED TO KNOW

Some ingredients may be substituted due to availability.
Groups of 30-49 will be served restaurant style in the Wilderness Room.

Groups of 50-79 will be served in the Little Wilderness room exclusively. Smaller groups can book this room exclusively provided minimum spend of \$5,000 (dinner) or \$4,000 (lunch) is met.

Groups of 80+ will be served in the Wilderness or Rainforest Room exclusively.

Dinner alcohol packages can be extended by one hour (\$5pp extra), two hours (\$15pp extra) or three hours (\$25pp extra) and includes room hire.



glenworth valley
OUTDOOR ADVENTURES

