

THE ELTHAM HOTEL

CHRISTMAS FUNCTION MENU

2018

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2 course \$49.00 p/h - 3 course \$56.00 p/h

Thank you for your inquiry about our 2018 Christmas Function. We can cater for small or large groups in our Stockade that will be dressed in style for Christmas. Each table will have tablecloths, napkins, water, Christmas floral arrangements and table decorations.

Please give us a call and we will aim to cater for your special arrangements. Menu options for dietary requirements can be made.

Entrée: Choose 2

- Gyoza, spring rolls, crispy fried squid, chilli jam & ginger soy
- Roasted garlic damper, balsamic vinegar and olive oil
- Salami, sopressa, prosciutto, cornichons, tapenade & lavash bread
- Marinated vegetables, olives, sundried tomato & salsa verde

Main Course: Choose 2 as alternate drop (pre ordering will allow extra choices)

- Butternut pumpkin felafel, walnuts, hummus, pomegranate, green olives and grilled flat bread with chilli garlic relish.
- Confit duck maryland w rosemary scented potato rosti, w quince & vanilla compote steamed greens and red wine jus
- Local Pork belly rolled with apples and prunes, sweet potato puree & green peppercorn salsa
- Roasted lemon and thyme marinated chicken, kipfler potatoes, sautéed green seasonal vegetable and speck lentils
- Roast Lamb shoulder with mint jelly **or** Roast Turkey with cranberry Sauce, roast duck fat potatoes, roast pumpkin, honeyed carrots, and fresh steamed seasonal greens and red wine jus.

Dessert: Choose 2 as alternate drop (pre ordering will allow greater choice)

- New York cheesecake, blueberry compote, almond praline
- Chocolate and almond cake, dark chocolate and limoncello mousse
- Walnut Baklava, wild honey cream and toffee syrup
- Christmas pudding with Crème Anglaise
- Chocolate hazelnut torte with Chantilly cream and berries