

3 COURSES FOR \$61.00 PER PERSON

# ENTREE \$14.50 (CHOICE OF 2)

Smoked salmon and cream cheese blini (GF)
Homemade chicken liver pate with Turkish bread & an onion jam (GF)
Crumbed camembert with cranberry sauce (GF)
Prawn and mango salad (GF)
Roast Pumpkin Soup (GF)

## MAIN COURSE \$32.00 (CHOICE OF 2)

Christmas lunch pork, turkey & lamb with trimmings. (GF)
Chicken Supreme filled with chestnut's, leek and sage. (GF)
Pork Cutlet with caramelized apples & a cider peppercorn sauce. (GF)
Braised Beef Brisket served with a house made smoky BBQ sauce. (GF)
Stuffed Portobello Mushrooms with seasonal vegetables. (GF,V)

#### SIDES

Roast Pumpkin, zucchini, potato and peas.

## DESSERTS \$14.50 (CHOICE OF 2)

Pavlova with mixed berries and Chantilly cream. (GF)
Individual Christmas pudding with brandy sauce.
Strawberries and cream mille feuille.
Sticky date pudding with butterscotch sauce.
Poached pear with fresh fruit. (GF)

#### **EXTRAS**

Christmas Decorations and Lollie's \$2 per person Function Room Hire \$100 - seats up to 60 Auditorium Room Hire \$400- seats 350 Cabaret/ 500 Theatre

MORE DETAILS ON REVERSE



\$34.00 PER PERSON

### MAIN COURSE

Christmas lunch pork, turkey & lamb with trimmings. (GF)

### SIDES

Roast Pumpkin, zucchini, potato and peas.

### DESSERTS

Individual Christmas pudding with brandy sauce.

or

Fruit Salad with Cream (GF)

### **EXTRAS**

Christmas Decorations and Lollies \$2 per person Function Room Hire \$100 - seats up to 60 Auditorium Room Hire \$400- seats 350 Cabaret/ 500 Theatre

#### CONTACT

Please enquire with our Functions Coordinator functions@coomeallaclub.com.au or (03) 5027 4505

We can cater to all dietary requirements, please advise us in advance to ensure your needs are met. All menus are to be finalised at least one week prior to your event.