

Baxter Tavern Christmas Luncheon

ENTRÉE

MINESTRONE SOUP

Made in the Traditional Way

TRIO OF SEAFOOD

Australian King Prawn, Tasmanian Oyster & Salmon Tartar.

DUCK & WILD MUSHROOM RISOTTO

Roast Duck and Wild Mushrooms topped with Parmesan

THAI KANGAROO SALAD

With Crisp Fried Garlic

MAIN COURSE

TRADITIONAL CHRISTMAS ROAST

A medley of roast turkey, pork and ham off the bone served with apple & cranberry sauce

GRILLED ATLANTIC SALMON CUTLET

With Shrimp, Parsley & Caper Butter.

AGED SCOTCH FILLET

With King Prawns & Hollandaise

CHICKEN MIGNON

Filled with Roast Capsicum, Spinach & Buffalo Mozzarella, wrapped in prosciutto & Topped with a Macadamia Nut Pesto

DESSERTS

TRADITIONAL PLUM PUDDING

With Brandy Sauce and Double cream.

LEMON AND LIME TART

With a Berry Coulis and Double Cream

TRIO OF MOUSSE GATEAU

White Chocolate, Milk Chocolate & Dark Chocolate.

MACERATED STRAWBERRIES

Marinated in Cointreau with Strawberry Coulis and Sorbet.

ADULTS: \$84.50 CHILDREN UNDER 12: \$34.50 CHILDREN UNDER 5: \$15.50

The Management and Staff at the Baxter Tavern wish you all a Very Merry Christmas and a Safe and Happy New Year.