



The Grange

CHRISTMAS IN JULY '17

Menu

ENTRÉE

(vo) Home-made pumpkin gnocchi with smoked chicken
& wild mushroom with burnt butter glaze

MAIN

(Served Alternate)

(GFO) Slow roasted lamp rump with lemon & thyme,
on a roast garlic mash and assorted roast vegetables,
with a port wine jus reduction

(GFO) Organic pork loin, on a bed of garlic and lemon
roasted baby potatoes and assorted roast vegetables
with a fig comport apple glaze

DESSERT

(Served Alternate)

*Traditional Christmas pudding
with brandy cream anglaise*

(GF) Classic pavlova with mixed berry
compote and vanilla cream

OR

DESSERT BUFFET

(Over 30 Guests Only)

*Christmas pudding with brandy custard,
spiced apple crumble, chef's mini cakes,
mini pannecotta and assorted mousse,
selection of fresh seasonal fruit*

- \$39.00 pp. -

OPTIONAL EXTRAS:

freshly brewed coffee and tea - \$3.50 pp.

'Christmas Sparkling Cocktail' each on arrival - \$6.00 pp.

Min. 10 guests. \$100.00 deposit required on booking. Prepayment required for groups over 30 guests. Final numbers required 7 days prior to booking. Event organiser charged for guests not in attendance on the day. Room hire fee applies to groups over 30 guests.

VO = Vegetarian Option, GFO = Gluten Free Option, GF= Gluten Free

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