



Baxter Tavern Christmas Luncheon

ENTRÉE

CREAM OF SNAPPER SOUP

Served with croutons.

PRAWN COCKTAIL

Tiger Prawns, topped with Cocktail sauce, accompanied by a S.A. oyster with salmon roe.

PUMPKIN & POLENTA SLICE

With rocket, parmesan & blue cheese sauce.

CHICKEN & MUSHROOM VOL AU VENTS.

Served with fresh garden salad.

MAIN COURSE

TRADITIONAL CHRISTMAS ROAST

A medley of roast turkey, pork and ham off the bone.

Served with gravy, apple & cranberry sauce.

CHAR GRILLED TASMANIAN SALMON

Topped with Hollandaise sauce.

AGED SCOTCH FILLET

Topped with seafood mornay sauce.

TOMMIBERT CHICKEN BREAST

Chicken breast stuffed with roast tomato, butter & camembert cheese. Wrapped in bacon, served on sweet potato mash, with spinach & basil cream sauce.

DESSERTS

TRADITIONAL PLUM PUDDING

Served with warm brandy custard and double cream.

LEMON MERINGUE TART

Served with double cream and strawberry coulis.

CLASSIC PAVLOVA

Topped with Chantilly cream and seasonal berries.

TOBERLONE CHEESECAKE WITH BISCUIT BASE

Served with double cream, chocolate flakes and Belgian chocolate sauce.

ADULTS: \$89.50

CHILDREN UNDER 12: \$40.00

CHILDREN UNDER 5: \$20.00

