

# *Baxter Tavern Christmas Luncheon*

## *ENTRÉE*

MINISTRONE SOUP  
Traditional Italian recipe

PRAWN COCKTAIL  
Tiger Prawns topped with cocktail sauce accompanied by a S.A. oyster with salmon roe

OSSO BUCCO TORTELLINI  
With a Neapolitan Ragu

TASMANIAN SALMON SALAD  
With beetroot, beans and goat's feta cheese and a saffron yoghurt dressing

## *MAIN COURSE*

TRADITIONAL CHRISTMAS ROAST  
A medley of roast turkey, pork and ham off the bone.  
Served with apple & cranberry sauce

CHAR GRILLED TASMANIAN SALMON  
Topped with hollandaise sauce

AGED EYE FILLET  
With a seafood mornay sauce

ROAST CHICKEN BREAST  
With a pistachio and cranberry stuffing topped with a creamy mushroom sauce

## *DESSERTS*

TRADITIONAL PLUM PUDDING  
Served with warm brandy custard and double cream

TRIPLE LAYERED CHOCOLATE TRUFFLE MOUSSE CAKE  
With a caramel chocolate sauce

CLASSIC PAVLOVA  
Topped with Chantilly cream and seasonal berries

WHITE CHOCOLATE AND RASPBERRY CHEESECAKE TART  
With white chocolate sauce and double cream

ADULTS: \$89.50

CHILDREN UNDER 12: \$40.00

CHILDREN UNDER 5: \$20.00