

2011 Christmas Banquet Menus from \$28 pp

elthampub.com.au

Graeme Stockdale (Head Chef)

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ELTHAM HOTEL



— STARTERS add \$8 per person —

Please select one of these share plates, to be served banquet style

Mixed Antipasto Plates (vegetarian upon request)

Marinated Summerland olives, feta, local cured meats and salumi, white anchovies and frittata

Seafood Plates (add extra \$4 pp)

Ballina king prawns, salmon gravlax, freshly shucked oysters, spanner crab, lemon and condiments

— MAINS, CRUSTY BAGUETTE & ACCOMPANIMENTS from \$28 per person —

Please select three dishes, to be served banquet style

Bexhill Butchers Leg Ham glazed w local honey (gf)

Whole Roasted Free Range Alstonville Chicken w a fig and bacon stuffing

Beef Rib Roast w salsa verde and pan jus (gf)

Vegetarian Frittata w market fresh produce and a tomato capsicum compote (gf) (v)

Ballina Prawns & Smoked Salmon w local avocado and cress (gf) (add extra \$4 pp)

Chef's Potato Salad w boiled eggs, cornichons, shallots, macadamias and creamy dressing (gf) (v)

Roasted Vegetables w fresh thyme and seasoned Mullumbimby sourdough crumbs (v)

Greek Salad of Booyong leaves, tomatoes, local cucumber, Summerland olives and feta (gf) (v)

— DESSERT add \$8 per person —

Both dishes are served to guests alternately

Christmas Pudding served w brandy anglaise and ice cream (v)

Apple and Macadamia Cake served w butterscotch sauce and ice cream (gf) (v)

(gf) gluten free

(v) vegetarian

Christmas Menus are available November 1st – December 30th

Menu may be subject to slight variations, due to availability at time of function

Please note: functions that are held on a Sunday or Public Holiday will incur an additional 10% surcharge