



THE PALMS RESTAURANT



2009 Christmas theme menu (sample only)

Available lunch or dinner, on banquet or set menu set up.

Prices available on request on 477 6534.

Course 1 - starter

Rosemary and thyme focaccia bread with green olive tapenade and pesto

Course 2 - entree

Glazed ham, grilled pineapple and aged cheddar pasta salad

Smoked salmon, fried capers, and pickled red onions on couscous

or

Platters of meats, pickles, cheeses, crackers and accompaniments.

Course 3 - Mains

Bacon wrapped chicken breast, with flame roasted capsicum and spinach,
parmesan roasted parsnip, cranberry and port jus

Roasted pork belly, pistachio and sage stuffing, beetroot 'chips',
apple and garlic sauce with chili jelly

Pepper beef rib-eye, with potato cake topped
with horseradish cream and mesculin

Green leaf salad, blue cheese dressing

Blanched beans, soy dressing

New potato, rosemary dressing

Vegetarian option available by prior arrangement

Course 4 - Desserts

Chocolate brownie, chocolate and peanut-butter ice-cream, nut praline

Frozen pavlova roulade, filled with christmas mince ice-cream, coffee syrup

Pumpkin and maple pie, brandy cream

Course 5 - finishing touch

Selection of truffles and petit fours to enjoy with plunger coffee

