

# Christmas Menus 2019

## MENU 1

*Set menu  
\$55 per person*

### ENTRÉE

Huon Tasmanian Smoked Salmon salad, roasted beetroot and horseradish puree, caramelised baby fennel, asparagus, walnuts and micro-herb salad

### MAIN COURSE

Aldinga Turkey wrapped in champagne ham, roasted parsnips and potatoes, brussel sprouts, broccolini and bacon, cranberry and orange relish

### DESSERT

Artisan Christmas Pudding, vanilla bean and brandy anglaise, cinnamon infused cherries

## MENU 2

*Alternate main course  
\$65 per person  
Or choice main course \$70 pp*

### ENTRÉE

Huon Tasmanian Smoked Salmon salad, roasted beetroot and horseradish puree, caramelised baby fennel, asparagus, walnuts and micro-herb salad

### ALTERNATE MAIN COURSE

Aldinga Turkey wrapped in champagne ham, roasted parsnips and potatoes, brussel sprouts, broccolini and bacon, cranberry and orange relish

*And*

Prime Coonawarra Dijon crusted sirloin of beef, roasted garlic mashed potatoes, cabernet glaze and buttered greens

### DESSERT

Artisan Christmas Pudding, vanilla bean and brandy anglaise, cinnamon infused cherries

## MENU 3

*Alternate entrée, main course  
and dessert \$70 per person  
Or choice option \$80 pp*

### ALTERNATE ENTRÉE

Huon Tasmanian Smoked Salmon salad, roasted beetroot and horseradish puree, caramelised baby fennel, asparagus, walnuts and micro-herb salad

*And*

Freekah, quinoa, kale and black bean salad, toasted pine nuts, blistered heirloom tomatoes, lemon, fetta and EVOO

### ALTERNATE MAIN COURSE

Aldinga Turkey wrapped in champagne ham, roasted parsnips and potatoes, brussel sprouts, broccolini and bacon, cranberry and orange relish

*And*

Prime Coonawarra Dijon crusted sirloin of beef, roasted garlic mashed potatoes, cabernet glaze and buttered greens

### ALTERNATE DESSERT

Artisan Christmas Pudding, vanilla bean and brandy anglaise, cinnamon infused cherries

*And*

Ed Summer Pudding, marinated Summer berries, coulis and double cream

## MENU 4

*3 dish alternate entrée, main course  
and dessert \$80 per person  
Or choice option \$85 pp*

### ALTERNATE ENTRÉE

Huon Tasmanian Smoked Salmon salad, roasted beetroot and horseradish puree, caramelised baby fennel, asparagus, walnuts and micro-herb salad

*Or*

Freekah, quinoa, kale and black bean salad, toasted pine nuts, blistered heirloom tomatoes, lemon, fetta and EVOO

*Or*

Spencer Gulf SA Prawn Salad, mango, chilli and avocado, lemon and lime dressing, cucumber ribbons, coriander and mint

### ALTERNATE MAIN COURSE

Aldinga Turkey wrapped in champagne ham, roasted parsnips and potatoes, brussel sprouts, broccolini and bacon, cranberry and orange relish

*Or*

Prime Coonawarra Dijon crusted sirloin of beef, roasted garlic mashed potatoes, cabernet glaze and buttered greens

*Or*

Pan roasted harissa marinated Cone Bay Barramundi, blistered capsicums and cherry tomatoes, pearl cous cous, mint and wilted rocket

### ALTERNATE DESSERT

Artisan Christmas Pudding, vanilla bean and brandy anglaise, cinnamon infused cherries

*Or*

Ed Summer Pudding, marinated Summer berries, coulis and double cream

*Or*

Dark chocolate, raspberry and hazelnut mousse cake, fresh berries

### DRINKS PACKAGES AVAILABLE, PLEASE ENQUIRE

#### EXTRA ADDITIONS

\$3 per person for entrée or dessert addition to other menus

*Or*

\$5 per person for a main course addition to other menus

### THE EDINBURGH HOTEL & CELLARS

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