



CROWN
HOTEL

CHRISTMAS DAY

TUESDAY DECEMBER 25TH 2018

3 COURSE MENU. PICK YOUR CHOICE FOR EACH COURSE.

ADULT \$80 | KIDS \$25 (Under 12 yrs.) Kids menu on request

Warm bread rolls & butter

STARTER

Pumpkin Soup

Served with herb croutons and drizzled with cream.

ENTRÉE

Prawn Cocktail

Cooked prawns served on a bed of Cos lettuce and avocado, bound in a seafood cocktail sauce dressing.

Spinach & Ricotta Ravioli

In a garlic cream sauce with fresh diced tomato topped with shaved parmesan.

MAINS

Traditional Roast Turkey & Ham

Tender roast turkey and ham served with roast potatoes, seasonal vegetables, red wine jus and cranberry sauce.

Pistachio Crusted Salmon Fillet

Oven baked Salmon fillet with a crispy pistachio crust served with creamy mash and green beans accompanied by a shrimp & citrus cream sauce.

MAINS

Chicken Mignon

Chicken breast filled with fresh mushrooms, sundried tomatoes and mozzarella cheese – wrapped in bacon. Served with sweet potato mash, broccolini and a creamy mushroom sauce.

Eye Fillet

Chargrilled Eye Fillet cooked medium served with salad of mixed lettuce, bocconcini cheese, avocado, cherry tomatoes and Spanish onion, finished in a citrus dressing.

Vegetarian Risotto

Slow cooked Arborio rice in our house made Napoli sauce with spinach, mushroom, pumpkin and sundried tomatoes topped with Feta cheese.

DESSERTS

Traditional Plum Pudding

Served with butterscotch sauce & cream, topped with a strawberry.

Cookies & Cream Cheesecake

Served with a scoop of vanilla ice cream.

Fresh Fruit Salad

Served with whipped cream.