

Christmas 2008

Chef: John Rungkat



Entrée

*Goats Cheese & Cucumber Mousse
with olive tapenade & cucumber oil*

or

Salad of Szechwan & Lemon Pepper Crusted Baby Octopus

Main Course

*Pavé of Ocean Trout
on Kipfler potatoes with tomato nage*

or

*Turkey Loin with a Chestnut & Chicken farce,
on potato & roasted garlic Skordalia & a cranberry glaze*

or

*Chargrilled Pork Rib Eye
with sweet potato purée & a cider & thyme scented jus*

or

Vegetarian Option available upon request

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Bowls of Garden Salad to Share

Dessert

*Chilled Christmas Berries
with a warm, white chocolate sauce*

or

*Spiced Date Pudding
with brandy anglaise*

Coffee or Tea

CHOICE OF 2 COURSES \$38 PER HEAD

CHOICE OF 3 COURSES \$48 PER HEAD

BEVERAGE PACKAGES ARE AVAILABLE AT AN ADDITIONAL COST

For bookings please contact Sheena - 8212 4159 or sheena@sceptre.com.au
Minimum number of 8 required