

# Live Music

every Friday night  
in the beer garden



## Booking Form:

Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Function date: \_\_\_\_\_

Function time: \_\_\_\_\_

Number of guests: \_\_\_\_\_

Special dietary requirements?  
\_\_\_\_\_

# Christmas Menu Packages



Please return your completed form with final numbers, menu selection and dietary requirements one week prior to your function.



5-17 McCallum Street Swan Hill VIC 3585

P: 5032 2060

[www.swanhillclub.com.au](http://www.swanhillclub.com.au)





## Menu 1

### Entrée

- Hearty fresh pumpkin soup
- House made prawn cocktail with tangy seafood sauce

### Main

- Roasted turkey and honey glazed ham medley served with roasted pumpkin & potato, freshly steamed vegetables, gravy & cranberry sauce
- House battered whiting with crisp salad, chips, lemon and tartare sauce

### Dessert

- House made traditional plum pudding served with brandy custard & vanilla ice cream
- House made chocolate pudding served with ganache aside a quenelle of double whipped cream

2 Course: \$29 pp  
3 Course: \$35 pp

## Menu 2

### Entrée

- Tempura fried prawns atop a crisp salad with a mango lime dressing
- House made salmon pattie on a bed of lettuce with a sweet mustard sauce

### Main

- Roasted turkey and honey glazed ham medley served with roasted pumpkin & potato, freshly steamed vegetables, gravy & cranberry sauce
- Apricot, sage & watercress chicken roulade topped with a white wine creamy sauce on roasted roots and steamed vegetables

### Dessert

- House made traditional plum pudding served with brandy custard & vanilla ice cream
- Traditional pavlova served with seasonal fruit, passionfruit & whipped cream

2 Course: \$34 pp  
3 Course: \$40 pp

## Menu 3

### Entrée

- Smoked salmon bruschetta focaccia
- Oysters assortment: Tangy Kilpatrick, Oyster Rockefeller & natural

### Main

- Roasted turkey and honey glazed ham medley served with roasted pumpkin & potato, freshly steamed vegetables, gravy & cranberry sauce
- Roasted duck & almond risotto
- Fresh swordfish fillet with candied orange & fresh citrus sauce with steamed vegetables & smashed potatoes

### Dessert

- House made traditional plum pudding served with brandy custard & vanilla ice cream
- House made tiramisu served with double whipped cream
- Locally sourced fruit trifle

2 Course: \$39 pp  
3 Course: \$46 pp

*Pick 2 of 3 mains & pick 2 of 3 desserts*

All menus are alternate drop

2 course = Choice of either entree & main, or main & dessert

Inclusions: Bread rolls, room/table set-up to your requirements, Christmas decorations, serviettes, tablecloths & bon bons