



CHRISTMAS MENU



ENTRÉE

Sydney rock oyster, white wine
mignonette
Cocktail prawns, Mary Rose sauce



MAIN DISHES

Free range leg Ham, orange, honey, and mustard
glaze
Roast market fish, shaved fennel, olives and capers
Roasted deboned turkey breast, pistachio stuffing



SIDES

Roast baby potatoes
Steamed green beans, garlic butter and almonds



DESSERTS

Pavlova, vanilla cream, berries and passionfruit
Toasted fruit panettone, brandy anglaise

2 COURSES - \$90 PER PERSON OR 3 COURSES - \$110 PER PERSON
INCLUDES A 2-HOUR BEVERAGE PACKAGE. BOOKINGS AVAILABLE FOR 6
PEOPLE OR MORE. PLEASE EMAIL EVENTS@TATTERSALLSCLUB.ORG