



CHRISTMAS SHARED MENU



ENTRÉE

Grazing platter of marinated Mediterranean vegetables,
cured meats, hummus, olives, artisan breads

Natural Sydney Rock Oysters and Cocktail Prawns



MAIN DISHES

Free Range Christmas Ham
Quince and Mustard glaze

Roasted Deboned Turkey Breast
Pistachio Stuffing



SIDES

Roasted baby potatoes
Honey-glazed carrots



DESSERTS

Pavlova
Vanilla cream, berries and passionfruit sauce

THREE-COURSE MENU INCLUDING A TWO-HOUR DRINKS
PACKAGE FOR \$135 PER PERSON – OR UPGRADE TO
PREMIUM BEVERAGE PACKAGE FOR \$165 PER PERSON.

PLEASE EMAIL EVENTS@TATTERSALLSCLUB.ORG

