



FENIX DECEMBER 2008
PROGRESSIVE LUNCHEON BANQUET

LUNCHEON BANQUET	PRICE PER PERSON
4 course set menu	\$68
SIDE DISHES	PRICE PER PERSON
Chef's selection of salads	\$3.50
CHEESE PLATTER	PRICE PER PERSON
Cheese platter – selected boutique cheeses, quince paste, dried muscatels served <u>w</u> lavosche	\$14.50

Tasting Courses

- f* Shots of Spring pea velouté, creamy mascarpone & Parma ham
- f* Classic Crystal Bay prawns, tomato toasts, crisp lettuce w a Mary Rose dressing
- f* Sweet & sour ocean trout salad, cucumber, papaya salad, Asian herbs
- f* Gourmet dips, ciabatta, Turkish & mixed grain breads

- f* Roasted free range turkey, Buxton chestnut stuffing
- f* Braised spring lamb w eggplant purée, cannellini beans, vine tomatoes
- f* Roasted root vegetables

- f* Homemade Christmas pudding, brandy sauce Anglaise
- f* Custard tarts w fresh Summer berries
- f* Vanilla panna cotta, spiced strawberries, honey, gold mango sorbet

- f* Freshly brewed coffee & a selection of traditional & herbal infused teas
- f* Mince pies

Side Dishes @ \$3.50 per person

- f* Wild rocket, pear & gorgonzola salad
- f* Mixed garden salad, cos lettuce, roma tomato

Cheese Platter @ \$14.50 per person

- f* Selected boutique cheeses, quince paste, dried muscatels served w lavosche
Note that this is a platter to be shared amongst the table, not individually plated servings (unless ordered for 1 person)

December Dates/Times

Please enquire for available dates.

11.30am – 4.00pm