

**CLUB
RINGWOOD**

*Christmas Day
Lunch*

SUNDAY 25TH DECEMBER

Traditional 4 Course Menu

\$125 MEMBERS | \$135 VISITORS

Children under 3 years Free

Children (3-12 years) \$35

Kids Menu - Main Meal & Dessert

All children receive a gift on the day

BOOKINGS & ENQUIRIES

T: 9879 8733

E: enquiries@clubringwood.com.au

W: www.clubringwood.com.au



Christmas Menu

FOR THE TABLE

Assorted Canapés (VO | GFO)

A selection of our Chef's finest bite-size morsels to start your Christmas Day lunch

ENTRÉE

Creamy Potato & Leek Soup (V | GFO)

Slow-cooked caramelised leeks, onions and potato, with a herb crusted crouton

Prawn Cocktail (GF)

Tiger prawn cutlets infused with a citrus marinade, drizzled with our very own zesty cocktail sauce, served on a crisp summer salad of iceberg lettuce, avocado and cherry tomatoes, with a sweet mango salsa

Herb & Parmesan Crusted Lamb Medallions

Crusted lamb backstrap, pan-fried golden brown, served on a parsnip puree with a sticky Pepperjack shiraz red wine jus

MAINS

Traditional Roast Turkey

Succulent oven-baked free-range turkey breast, stuffed with a cranberry and sage filling, served with honey glazed double smoked ham, roasted potatoes, Dutch carrots, buttered greens and a cranberry compote, topped with seasoned turkey jus

Fillet Mignon 200g (GF)

Gippsland grass-fed beef, wrapped in streaky bacon, seasoned with lava salt and cracked black pepper, char-grilled medium, served on a potato rosti with buttered greens, drizzled with our slow-cooked red wine and button mushroom jus, topped with balsamic glazed onion jam

Barramundi & Prawns (GFO)

Grilled crispy skin barramundi fillet and black tiger prawns, served with a pomegranate avocado salsa, warm potato salad and buttered greens

Mediterranean Grilled Vegetable Stack (V | GF)

Layers of marinated eggplant, zucchini, capsicum, Spanish onion, served warm on a bed of sautéed spinach with a red wine vinaigrette

DESSERT

Traditional Plum Pudding

A rich fruit plum pudding served with brandy custard and double cream

Summer Pavlova (GF)

Meringue basket topped with double cream, seasonal fruit and passionfruit coulis

Double Chocolate Cake

Chocolate sponge and mousse cake finished with a decadent chocolate ganache, served with double cream and a mixed berry compote

EXTRA

Cheese Platter

Assorted cheeses - hard, soft and blue - served with crackers and breads, with quince paste and dried fruits **(\$38 - Serves 2 people - Pre-order only - By 15th December)**

(V) vegetarian | (VO) vegetarian option available | (GF) gluten free | (GFO) gluten free option available

Please Note: All ingredients may not be listed in descriptions above. Please advise staff of any dietary aversions you may have when booking - Thank you

Terms & Conditions: Full payment or 50% payment required at the time of booking. Any outstanding balance must be paid in full by 15th November 2022 to secure your booking - Thank you. Guests must advise the Club of any dietary requirements at the time of booking.

Cancellation | Change of Mind Policy: The Club will issue a refund for 'Change of Mind' under the following terms: 100% refund will be given if a cancellation is received and confirmed within 7 days of booking or prior to the 1st of November, 2022. 50% refund will be given if a cancellation is received and confirmed after the 1st of November, 2022 and prior to the 1st of December, 2022. No refund will be given if a cancellation after 1st of December, 2022. Other cancellations within 30 days of the event will be at Management Discretion. Management's decision is 'final' and NO correspondence will be entered into - Thank you

Please Note: The health and wellbeing of our guests, employees and the wider community is the Clubs first priority. Entry is subject to Conditions of Entry, including the Club's COVIDSafe Plan, as applicable at the time of entry. The Club will not be liable (in any way) if government restrictions and / or guidelines change and is not permitted to trade / open - a full refund will be offered if these circumstances occur.