



CLUB
RINGWOOD

Christmas Day Lunch

WEDNESDAY 25TH DECEMBER

Traditional 4 Course Menu

\$145 MEMBERS | \$155 VISITORS

Children (3-12 years) \$40

Children under 3 years free

Kids Menu - Main Meal & Dessert

All children receive a gift on the day

T: 9879 8733 | W: www.clubringwood.com.au

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Christmas Day Lunch

FOR THE TABLE

Assorted Canapés (VO | GFO | VGO)

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

Please select one menu item for each course

ENTRÉE

Cheese & Spinach Filo Parcels (V)

Ricotta, caramelised onion and spinach, wrapped in filo pastry, baked golden brown, and served with a spiced tomato relish

Festive Pumpkin Soup (VO | VGO)

Roasted butternut pumpkin topped with a double cream swirl, crispy prosciutto and chives

Prawn Cocktail (GF)

Poached tiger prawn cutlets, served with a house-made brandy cocktail sauce, avocado, cherry tomatoes and sweet mango, on a bed of iceberg lettuce

MAINS

Traditional Roast Turkey

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

Barramundi & Prawns (GF)

Grilled barramundi fillet topped with a champagne, lemon, caper and butter sauce, served with black tiger prawn cutlet skewer and a salsa of warm potato, spinach, capsicum and zucchini

Fillet Mignon 200g (GF)

Grass-fed beef, wrapped in bacon, seasoned with lava salt and cracked black pepper, char-grilled medium and served with hasselback potatoes, seasonal vegetables and drizzled with our house-made port wine reduction

Grilled Vegetable & Goats Cheese Terrine (V | VGO | GF)

Layers of grilled eggplant, zucchini, capsicum, onion, spinach and goats cheese, served with a rocket, pear and Parmesan salad, dressed 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 Chantilly cream, seasonal fruits and with a passionfruit coulis

Black Forest Cake

Layers of vanilla mousse, chocolate sponge and whole sour cherries, topped with chocolate curls and a berry compote, served with Chantilly cream

(V) vegetarian | (VO) vegetarian option available | (VGO) vegan 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 or allergies you may have when booking – Thank you

Terms & Conditions: A minimum payment of 50% is required at the time of booking. Any outstanding balance must be paid in full by 15th November 2024 to secure your booking.

Cancellation | Change of Mind Policy: The Club will issue a refund for 'Change of Mind' under the following terms:

A 100% refund will be given if a cancellation is received and confirmed within 7 days of booking or prior to the 1st of November 2024.

A 50% refund will be given if a cancellation is received and confirmed after the 1st of November 2024 and prior to the 1st of December 2024.

No refund will be given for a cancellation after 1st of December 2024 - Thank you.