

**CLUB  
RINGWOOD**

*Christmas Day  
Lunch*

**SATURDAY 25<sup>TH</sup> DECEMBER**

**Traditional 4 Course Menu | Full Table Service**

**\$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](mailto:enquiries@clubringwood.com.au)**

**W: [www.clubringwood.com.au](http://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 Cutlets

Rosemary, Parmesan and mint crusted lamb cutlets, cooked medium, served on a parsnip purée with buttered seasonal vegetables and our slow-cooked red wine jus

## MAINS

### Traditional Roast Turkey

Succulent oven-baked free-range turkey breast, stuffed with a cranberry & sage filling, served with honey glazed double smoked ham, roasted potatoes, Dutch carrots, baby broccolini 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, chargrilled medium, served on a potato rosti with buttered beans, drizzled with our slow-cooked red wine and button mushroom jus, topped with balsamic glazed onion jam

### Barramundi & Garlic Prawns (GFO)

Oven-baked barramundi fillet, topped with creamy garlic prawns, served on a spinach leek and tomato risotto, with buttered seasonal vegetables

### Mediterranean Grilled Vegetable Stack (V | GF)

Marinated eggplant, zucchini, capsicum, Spanish onion stack, 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 passion fruit coulis

### Double Chocolate Cake

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

## EXTRA

### Cheese Platter

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

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**(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:** Payment required at the time of booking. Bookings will be seated either inside or outside, as government capacity and / or restrictions allow (if any).

**Cancellation Policy:** 100% refund will be given if a cancellation is received and confirmed prior to the 16th of December, 2021. 50% refund will be given if a cancellation is received and confirmed after the 15th December, 2021 and prior to the 25th of December, 2021. The Club will not be liable (in any way) if government restrictions / guidelines change and is not permitted to trade / open - a full refund will be offered if these circumstances occur.