

Christmas Lunch 2017

• Entree Share Platter •

- Chilled shot of gazpacho soup.
- Beetroot and herb cream cheese tartlet.
- Marinated garlic, lemon and coriander prawns.
 - Freshly shucked oyster.
 - Jamon and honeydew skewer.
- Duck terrine with red onion marmalade.
- Various bread sticks and stuffed olives.

• Mains •

- Roast turkey and ham, with sage and chestnut stuffing, duck fat roast potatoes, roast pumpkin, asparagus, port and rosemary gravy.
- Four cheese ravioli with creamy wild mushroom, truffle and herb sauce.
- Grilled Salmon fillet, basil couscous, baked cherry tomatoes, white wine and chive cream sauce.
- Tasmanian wilderness lamb rump sous vide, gratin potatoes, carrot puree, asparagus tips and red wine jus.

• Dessert Buffet •

- Traditional Christmas pudding with brandy custard sauce.
 - Lemon tart.
 - Mini tiramisu.
 - Mini pavlova.
- Little chocolate pots.
- Salted caramel brownies.
- Coffee upon request.

WITH A SPECIAL APPEARANCE FROM SANTA FOR THE CHILDREN!

TABLE RESERVATIONS CAN BE MADE BY FORWARDING THE ATTACHED SLIP TOGETHER WITH A DEPOSIT OF 50% FOR THE TOTAL BOOKING. PLEASE NOTE, DEPOSITS ARE NOT REFUNDABLE UNLESS SUFFICIENT NOTICE IS GIVEN. BALANCE IS PAYABLE BY MONDAY 27/11/17. BOOKINGS ARE MADE ON A FIRST IN-FIRST SERVED BASIS. UNFORTUNATELY TABLES CANNOT BE VARIED IN SIZE WITHOUT PRIOR NOTICE. UNFORTUNATELY WE ARE UNABLE TO PROVIDE THE USE OF HIGH CHAIRS ON CHRISTMAS DAY. YOU ARE HOWEVER WELCOME TO BRING ALONG YOUR OWN HIGH CHAIR OR PRAM/STROLLER FOR THE COMFORT OF YOUR INFANT.



Barklys Hotel Christmas Lunch 2017 Booking Slip – Please return with deposit.

Please reserve table for a total of ____ people, including ____ Adults (\$95), ____ Children (11-15)(\$55) & ____ Children 10 & under (\$35) (special kids menu).

PAYMENT METHOD:

Payment in full or 50% deposit
cash card cheque

Name: _____ Phone: _____

Address: _____ P/Code: _____

Email Address: _____ Preferred booking time _____



THE HENRY