

Festive *Christmas* Menu



EST. 1908
HOLLANDSE
CLUB

BISTRO
1908



FESTIVE CHRISTMAS MENU FOR 2

— 2 pax @ \$160++

Starters

Roasted Butternut Squash with Chives and Crispy Garlic Bread
Champagne Cherry Salad with Goat Cheese

Hot Entrées

Duck Confit with Sauteed French Bean and Baby Potatoes served with Port Wine Jus and
Cranberry Crusted Salmon with Mashed Potato served with Sauce Vierge

Carvery for 2

Roasted Turkey with Gravy and Cranberry Sauce
Rosmery Ribeye with Gravy
Seared Mushroom Stuffing and Seared Chestnut Stuffing
Sliced Smoked Turkey Ham and Sliced Gammon Ham

Desserts

Christmas Pudding Crumble with Bailey’s Butterscotch Sauce
Apple Tart

FESTIVE CHRISTMAS MENU FOR FAMILY

— @ \$350++

Starters

Roasted Butternut Squash with Chives and Crispy Garlic Bread
Champagne Cherry Salad with Goat Cheese

Hot Entrées

Duck Confit with Sauteed French Bean and Baby Potatoes served with Port Wine Jus and
Cranberry Crusted Salmon with Mashed Potato served with Sauce Vierge

Carvery for 5

Roasted Whole Turkey with Gravy and Cranberry Sauce
Rosmery Ribeye with Gravy
Seared Mushroom Stuffing and Seared Chestnut Stuffing
Sliced Smoked Turkey Ham and Sliced Gammon Ham

Desserts for 5

Christmas Pudding Crumble with Bailey’s Butterscotch Sauce
Apple Tart

FESTIVE CHRISTMAS MENU

ADD ONS

Starters

- Roasted Butternut Squash with Chives and Crispy Garlic Bread.....\$8++
- Champagne Cherry Salad with Goat Cheese.....\$15++

Hot Entrées

- Duck Confit with Sauteed French Bean and Baby Potatoes served with Port Wine Jus.....\$18++
- Cranberry Crusted Salmon with Mashed Potato served with Sauce Vierge.....\$18++

Carvery

- Roasted Sliced Turkey with Gravy and Cranberry Sauce (300g).....\$18++
- Rosmery Ribeye with Gravy (280g).....\$23++
- Seared Mushroom Stuffing and Seared Chestnut Stuffing (120g) for each flavour.....\$10++
- Sliced Smoked Turkey Ham and Sliced Gammon Ham (120g) for each Ham.....\$10++

Desserts

- Christmas Pudding Crumble with Bailey’s Butterscotch Sauce.....\$8++
- Apple Tart.....\$8++



Champagne Cherry Salad
with Goat Cheese



Duck Confit with Sautéed
French Bean and Baby
Potatoes served with Port
Wine Jus



Cranberry Crusted Salmon
with Mashed Potato served
Sauce Vierge



Roasted Sliced Turkey with
Gravy and Cranberry Sauce



Rosmery Ribeye
with Gravy



Seared Mushroom Stuffing
and Seared Chestnut Stuffing



Sliced Gammon Ham



Sliced Smoked
Turkey Ham



Apple Tart