

# DEAKIN LAKEHOUSE

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## "CHRISTMAS THEMED DINNER PARTY" MENU OPTIONS, 2015

Join us at Deakin Lakehouse for your Christmas party, and have a gathering with great food, stunning surrounds, smiling service and plenty of festivity - a celebration for your guests to remember.

Also included for your festive setting are bowls of nuts & nibbles, a selection of chocolates, lollies, bonbons, white linen napery and festive centerpieces, with tea light candles.

Simply choose an option (all prices include private function room venue hire) then build your own menu from our selection of: delicious soups, tantalising entrees and mains, and not forgetting our sensational desserts.

*(Tea and coffee is included with every option)*

⇒ **\$53**

Yum cha selection: 2 Main 50/50: Sweet Selection to share

⇒ **\$56**

1 Entrée: 2 Main 50/50: 1 Dessert

⇒ **\$60**

Finger Food (5 items) - 2 Main (50/50) - 2 Dessert 50/50

⇒ **\$60**

1 entrée - 2 Main (50/50) - 2 Dessert 50/50

⇒ **\$63**

2 Entrée (50/50) - 2 Main (50/50) - 2 Dessert (50/50)

**OR** Finger Food (6 items) - 2 Mains (choice) - 2 Desserts (50/50)

**OR** Finger Food (6 items)- 2 Main (choice) - Tasmanian Brie, fresh

fruits, dried fruits , cheese crackers , & mixed sweet selection to share



## To build your individual menu select from these entrees:

- Pumpkin & sweet potato soup with sour cream and ciabbata bread
- Free-range chicken & sweet corn soup with fresh herbs and ciabbata bread
- Calamari, prawn & citrus salad, resting on a caper & onion risotto cake, drizzled in lemon scented olive oil
- Marinated free-range chicken kebabs on Mediterranean salad w grilled herb ciabbata & creamy pesto dressing
- Marinated lamb tossed w a Mediterranean salad and served w fresh tzatziki & warm pita bread
- Indian tikka beef kebabs w fragrant rice & Asian greens, and yoghurt raita
- Seared Prawns: topped with crispy locally cured bacon, served on rice pilaf with green beans (seasonal) in lemon scented olive oil and balsamic reduction
- Petite Chipolata Sausages: made with free-range Otway pork, served on a bed of sweet potato mash, with wilted baby spinach, relish, and topped with onion rings in light crisp batter

**Then select from these mains to create the next stage of your menu:**

- ❁ Christmas platter - slices of free-range seasoned turkey & locally smoked Otway ham, served with a rich cranberry jus, roast potato & pumpkin and seasonal vegetables
- ❁ Thick sliced oven roasted porterhouse with a fresh herb & garlic crust, accompanied by roasted potato & pumpkin, seasonal vegetables and a red wine jus
- ❁ Grilled barramundi with pan seared prawns, Mediterranean salad, potato au gratin and a herb & garlic butter sauce
- ❁ Oven roasted free-range chicken breast, glazed in lemon, sesame & garlic, & served on sweet potato & onion roesti with green vegetables & citrus salsa
- ❁ Oven roasted salmon fillet, served with a lemon & caper sauce, roasted vegetable medley and basmati rice tossed with toasted almonds & herbs

Then to create your "big finish" select from these dessert options! :

- Individual drunken Christmas pudding with brandy custard, blueberries & cream
- Individual sticky date pudding tower with caramel sauce & cream
- Individual Lemon baked cheesecake with raspberry coulis & cream (gluten free)
- Baci Bombe: crisp chocolate coated hazelnut mousse topped with callebaut chocolate pearls, served w cream (gluten free)
- Apple & raspberry almondine, served w berry coulis and cream (gluten free)
- Toffee Apple Annie's: mini cinnamon apple pies in butter shortbread, with toffee crumble, and cream

Tea & Espresso coffee to complete the evening.....