

Functions at Traralgon Bowls Club

Christmas Set Menu

Two course - \$60 per head

Select two options for each course, for an alternative drop meal service.

Specific dietary needs can be catered for with prior notice – additional costs may be incurred.

Mains

Beef wellington

Served with creamy mashed potatoes, baby carrots and broccolini.

Roast turkey and ham GF

Served with roasted vegetables, buttered greens, and gravy.

Confit duck GF

Served with hasselback potatoes, brown buttered greens, and red wine jus.

Crispy skinned salmon fillet GF

Served on warm potato salad with grilled bacon wrapped asparagus and hollandaise.

Slow cooked lamb shank GF

Served with creamy mash potato, sautéed broccolini and gravy.

Roasted pumpkin and goats cheese tart V

Served with maple roasted root vegetables.



Dessert

Bread and butter pudding

Served with ice cream.

Steamed plum pudding

Served with brandy custard and fresh strawberry.

Pavlova GF

Served with chantilly cream, passionfruit pulp and fresh berries.

Crème brulee

Served with candied lemon peel and whipped cream.

Sticky date pudding

Served with butterscotch sauce and ice cream.

Coconut chia pudding VEGAN GF

Served with mixed berry compote and toasted coconut flakes.

