

SHERWOOD RECEPTIONS PRESENTS:

# Christmas Day Lunch

25 December 2018

## *Starters - 12:30pm Sharp*

**Antipasto platter** - Arancini, meatballs, marinated eggplant, prosciutto, provolone cheese, roasted balsamic onion, roasted capsicum and olives served with herb focaccia

**Bruschetta** - a rustic style mixture of fresh tomato, red onion and fresh basil topped with balsamic glaze and shaved parmesan cheese on a homemade pizza base

## *Alternating Entrée*

**Garlic Prawns**- Prawns marinated in garlic and white wine served with a creamy sauce on a bed of rice

**Pumpkin Agnolotti** - Home-made pumpkin and fetta Agnolotti in traditional basil infused Napolitana sauce garnished with aged parmesan and fresh continental parsley

## *Alternating Mains*

**Involtini Di Pollo** - chicken stuffed with bocconcini cheese spinach, sun dried tomatoes served on a vegetable mash topped with Vino bianco sauce

**Rib eye steak**- grilled 350 gram beef steak served on a bed of potato mash and seasonal vegetables

## *Alternating Dessert*

**Panna cotta** - a creamy vanilla infused Italian custard served with a season fruit topping

**Intoxicated Strawberries** - fresh strawberries infused with Grand Mariner Liqueur in a chocolate rimmed basket

Includes beer, wine soft drinks, entertainment, jumping castle and an appearance from Santa Claus

## Price

**\$120 Adults    \$75 Teens    \$100 Pensioners    \$55 Children aged 5-12**  
**Children 4 and under - free**



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