

*Less Planning,
More Party*



RACV CONFERENCES AND EVENTS

RACV Cape Schanck Resort Christmas Menu



CHRISTMAS MENU

TWO COURSE MENU 90.00 per person

Choose one large plate option, one side dish and one dessert item

TWO COURSE ALTERNATING 105.00 per person

Choose two large plate options, two side dishes and two dessert items – to be served alternating

THREE COURSE MENU 120.00 per person

Choose two small plate options, two large plate options and two dessert items for the group to be served alternating

GRAZING MENU 100.00 per person

Choice of two small plates, two large plates, two sides and one dessert

UPGRADED GRAZING MENU 115.00 per person

Choice of three small plates, three large plates, two sides and two dessert items

BUFFET MENU 135.00 per person

A chef's selection from the Christmas menu, including small and large plate options, side dishes and desserts

CHRISTMAS MENU

SMALL PLATES

Smoked ham hock terrine, sauce escabeche
Crisp soft-shell crab with bean shoot, Vietnamese mint and nuoc cham dressing
Braised pork and fennel meatballs with slow roasted tomato, roast red peppers, olive and parsley
Tapioca fried school prawns with crustacean emulsion and grilled lemon
Classic prawn cocktail, chilled king prawns with crisp cos lettuce, Marie Rose sauce and avocado
Spiced hummus, crispy chickpeas, pomegranate and grilled flat bread
Smoked duck breast with pickled red cabbage, coriander, spiced eggplant, orange and yoghurt dressing

LARGE PLATES

Honey glazed leg ham, green apple purée and marinated prunes
Roast pork loin, crackling, charred broccolini and rum soaked raisins
Turkey breast roulade, crushed kipfler potatoes, pangrattato, cranberry and carrot salad
Roasted sirloin of Gippsland beef, crushed pumpkin, almonds and York Shire puddings
Pea tortellini, creamed spinach, crisp sage and aged balsamic dressing

SIDES

Roast pumpkin wedges, grilled onions, pine nuts and crumbled chèvre
Roast potatoes, bacon, thyme and fried rosemary
Panzanella salad, crisp sourdough, oven dried tomatoes and pickled cucumber
Crisp cos leaves, pink lady apple, cranberry and walnut salad
Wild rice salad, mandarin segments, cranberries and candied pecans

DESSERT

Traditional steamed Christmas pudding, brandy anglaise and eggnog
Strawberry nougat panna cotta, strawberry meringue and fresh strawberries
Sticky date pudding, salted caramel sauce and butterscotch ice cream
Spiced granny smith apple crumble tart, chocolate mousse
Dark chocolate warm self-saucing fondant, blackberries
Baked lemon tart, summer currants and mascarpone
Orange and poppyseed cake, macadamia brittle and vanilla Chantilly

RACV Cape Schanck Resort

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