

*Less Planning,
More Party*



RACV CONFERENCES AND EVENTS

RACV / RACT Hobart Apartment Hotel Christmas Menu



CHRISTMAS MENU

CHRISTMAS SHARED TABLE MENU

\$68.00 per person

Freshly baked house sourdough, cultured butter

ENTRÉES

Roasted beetroot dip, marinated feta, grilled flat bread

Poached Spencer Gulf prawns, charred cos, Ziggy's chorizo, anchovy mayonnaise

Gin and lime cured Tasmanian salmon, pickled fennel, shallot dressing

Chicken liver parfait, rye crostini, cherry jam

MAINS

Slow roasted Bass Strait tenderloin, crispy onion, garlic puree, pan juices

Roasted Nichols chicken, cranberry farce, cauliflower, jus gras

Nicola potato pave, parmesan, chives

Lemon thyme roasted vegetables, brown butter, cumin salt

Steamed broccolini, marinated goats cheese, smoked almonds

DESSERTS

Christmas puddings, brandy custard, whipped mascarpone, dried cherry

Strawberry and pistachio pavlova, caramelised white chocolate, rose jelly

Coal River Farm triple cream brie, candied walnuts, poppy seed lavosh, quince paste

CHRISTMAS PLATED MENU

CHOICE OF TWO SERVED ALTERNATE

Two Course

\$59.00 per person

Three Course

\$72.00 per person

ENTRÉES

King fish carpaccio, pickled fennel, shallot, orange dressing, dried olive

Nichols chicken terrine, cranberry jam, liver parfait

Meander Valley pork belly, sour apple, celeriac puree, cider sauce

Sweet potato gnocchi, carrot and orange puree, smoked almonds, currants

MAINS

Slow roasted Bass Strait sirloin, potato gratin, charred onion, béarnaise

Roasted turkey breast, braised leek, carrot puree, red currant jus

Pan seared Tasmanian salmon, spinach puree, cauliflower crisp, grain salad

Roasted Nichols chicken breast, tarragon, Paris mash, glazed baby carrots

DESSERTS

Christmas pudding, brandy custard, whipped mascarpone, dried cherry

Strawberry and pistachio pavlova, caramelised white chocolate, rose jelly

Callebaut chocolate tart, double cream, cocoa nibs, caramel sauce

Yoghurt panna cotta, cherries, Kirsch, oat crumbs

CHRISTMAS MENU

CHRISTMAS BUFFET FUNCTION MENU

\$75.00 per person

Freshly baked house breads, cultured butter

ENTRÉES

Huon Valley gin and lime cured salmon platters, pickled fennel, cress

Charcuterie selection of Ziggy's glazed ham, turkey, chicken liver parfait, pork and pistachio terrine

Accompaniments of house made dips, relishes, pickles, grilled vegetables and marinated olives

MAINS

Roasted Cressy lamb leg with rosemary and garlic, pan juices

Marion Bay free range roasted chicken with cranberry stuffing and jus gras

Steamed broccolini, toasted almonds, lemon thyme marinated goats cheese

Nicola potato gratin, caramelised onion and confit garlic

Rosemary and thyme roasted vegetables, fresh herbs, cumin salt

Summer leaf salad with soft herbs and puffed grains

Accompaniments of mustards, horseradish and relishes

DESSERTS

Steamed Christmas puddings, brandy custard, macerated cherries

Assorted petit fours – salted caramel choux buns, individual strawberry pavlovas, chocolate and almond brownies, fruit mince tartlettes

Selection of Tasmanian cheeses accompanied with quince paste, candied walnuts, muscatels, smoked almonds, lavosh crackers

RACV/RACT Hobart Apartment Hotel

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For more information contact:
Conferences & Events Team

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