

*Less Planning,
More Party*



RACV CONFERENCES AND EVENTS

RACV Healesville Country Club



CHRISTMAS MENU

PLATED MENU

TWO COURSE	70.00 per person
THREE COURSE	86.00 per person

ENTRÉE

Tastes of the Yarra Valley – Our iconic grazing platter highlighting the finest Yarra Valley produce
Premium Huon Valley smoked salmon ribbons with watercress, sauce remoulade and crisp demi viemase
Garlic roasted cauliflower open tart with pomegranate molasses and sumac
Caesar salad, soft poached egg, baby cos lettuce and anchovy
Crispy fried bamboo charcoal infused Kuro king prawns, wasabi oil aioli, micro mizuna, ginger and dried enoki
Sesame crusted seared blue fin tuna, pickled vegetable garden, edamame.
Swiss chard, confit beetroot, blue cheese, rocket and hazelnut praline salad with blue cheese dressing avocado, yuzu pickled cucumber and black sesame timbale, dehydrated olive soil and micro garden, nori wafer.

MAIN

Christmas roast turkey with traditional trimmings
Twice cooked High Country pork belly with cauliflower purée, seasonals and duck fat potato fondant
Roasted free range chicken breast supreme, herb crusted potatoes, baked Dutch carrots, broccolini and sage velouté
Salt water barramundi, vine ripened tomato, sugar snaps and baby spinach warm salad
Roasted Coldstream beef fillet, béarnaise sauce, potato gratin and Dutch carrots
Confit of duck leg on white bean and chorizo cassoulet, candied orange and juniper fragments
Tasmanian grilled salmon, crushed citrus potatoes, greens, black olive and Persian fetta salsa
Giant roasted butternut pumpkin tortelloni with cashew and coriander pesto cream and garlic gruyere crumb
Charred corn, polenta and truffled fritters with exotic mushroom ragout and crisp enoki

DESSERT

Home-made plum pudding with brandy custard
Grand Marnier truffle mousse, romanoff sauce, strawberries
Chocolate tart, salted caramel, double cream
Crème caramel, mandarin and strawberry mint salad
Petite pavlovas, mango cream, seasonal fruit
Vanilla bean pannacotta, petite fruit salad, pistachio crisp

TO FINISH

Tea or coffee and petit fruit mince tarts

CHRISTMAS MENU

BBQ & LAWN BOWLS PACKAGE

Minimum 12 guests | \$54 per person

Freshly baked ciabatta
Farm fresh buttered corn on the cob
Caramelised sliced onions
Grilled Portabello steaks with hummu.
Bratwurst sausage
Moroccan free range chicken thigh
Jacket potatoes with chive sour cream
Tossed salad greens with balsamic vinaigrette
Traditional coleslaw
Mini Pavlovas and petit mince pies

BUFFET MENU

Minimum 20 guests | \$80 per person

CARVING STATION

Selection of Australia's best meats.
Roast turkey breast.
Yarra Valley free range roast pork loin with crackle.
Assorted condiments, mustards and cranberry sauce

MAIN

King prawns
Smoked Yarra Valley salmon
Calamari and shrimp salad
House baked sour dough rye
Traditional coleslaw
Gourmet potato salad with seeded mustard dressing
Tomato and bocconcini with rocket pesto
Mixed baby leaf salad
Caesar salad with flaked pink fish
Pork and pistachio nut terrine

HOT BUFFET

Grilled king salmon with lemon scented salsa
Steamed crisp greens
Honey roasted root vegetables
Roasted parsley chat potatoes
Vanilla bean pannacotta, petite fruit salad, pistachio crisp

CHRISTMAS MENU

BUFFET MENU CONTINUED

DESSERT

Warm plum pudding with brandy custard.
Dark chocolate pannacotta with black cherry compote.
White Christmas chocolate mousse with ginger bread.
Fresh fruit salad with passionfruit syrup.
Traditional fruit mince pies

TO FINISH

Tea or coffee and petit fruit mince tarts

PIZZA & LAWN BOWLS PACKAGE

Minimum 12 guests | \$50 per person

ALL YOU CAN EAT

Garlic bread
Three pizza varieties (Choose your own)
Tossed salad greens with balsamic vinaigrette
Traditional coleslaw
Mini Pavlovas and petit mince pies

RACV Healesville Country Club

122 Healesville-Kinglake Rd
Healesville, VIC 3777
Telephone: 03 5962 4899
Facsimile: 03 5962 3450
healesvilleevents@racv.com.au

For more information contact:
Conferences & Events Team

racv.com.au/venues

