

# Christmas Day Lunch 2008

@ Hotel Bruce County

## *Clancy's* RESTAURANT

*5 Course limited a la carte (choice) Lunch Menu plus  
Espresso Coffee, Leaf Tea and Festive Petite Fours*

*Adults ~ \$115 per person*

*Children's menu available ~ \$50 for children under 12 years*

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## *Overflow* CAFÉ & WINE BAR

*3 Course limited a la carte (choice) Lunch Menu plus  
Espresso Coffee, Leaf Tea and Festive Petite Fours*

*Adults ~ \$85 per person*

*Children's menu available ~ \$35 for children under 12 years*

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*Booking times available from 12 noon until 1.30pm*

*Pre-payment is required by 1<sup>st</sup> December to confirm your reservation.  
(or for bookings made after 1<sup>st</sup> December within 1 week of booking)*

*For bookings or more information, please contact  
Reception @ Hotel Bruce County:*

*Phone: 03 9803 5411 | Fax: 03 9887 9284*

*Email: [Reception@brucecounty.com.au](mailto:Reception@brucecounty.com.au)*

*Web: [www.brucecounty.com.au](http://www.brucecounty.com.au)*





Christmas Day Lunch 2008

Clancy's Restaurant



@ \$115 per person / @ \$50 per child under 12 years



Rockmelon Gel with Persian Feta

Soup

Roasted plum tomato & saffron soup with black shell mussels & tiger prawns  
Pumpkin & coconut soup infused with lemongrass & finished with fresh coriander (v)

Entrée

Glazed duck breast on a rocket, orange & pear salad dressed with recurrent & cherry relish  
King prawn & avocado cocktail with tomato fondue & watercress mayonnaise  
Char-grilled asparagus topped with Canadian scallops, a soft poached egg,  
shaved parmesan, orange hollandaise & chorizo oil  
Italian tomato, basil & bocconcini insalata, drizzled with a port wine & balsamic reduction (v)

Main Course

Turkey fillet wrapped in sage & prosciutto,  
on chestnut stuffing, fondant potato, broccolini, a fig jus & cranberry gels  
Char-grilled eye fillet encrusted with a creamy mushroom duxelle served with roasted chateau  
potato, green beans, topped with a Chateaubriand sauce, watercress & game-chips  
Victorian lamb rack on sun-dried tomato polenta,  
with a ratatouille stuffed capsicum, rocket pesto & basil infused jus  
Tasmanian salmon fillet, pan-fried with boulangere potatoes,  
roasted cauliflower florets & broad bean puree  
Roasted eggplant & soft Italian cheese tortellini, oven dried Italian plum tomatoes,  
shaved parmesan surrounded by a rich tomato Napoli sauce & drizzled with basil oil (v)

Dessert

Warm Christmas plum pudding with brandy Anglaise & fresh strawberries  
Individual Pavlova with passionfruit, fresh summer berries & whipped cream  
Cherry & Anglaise trifle topped with rockmelon & honeydew ribbons  
Cheese Plate ~ Tasmanian Brie, Spanish Gorgonzola & Vintage Cheddar  
served with quince paste, crackers & rosemary & vine bread

Espresso coffee or a selection of fine leaf teas served with petit fours





# Christmas Day Lunch 2008

## Overflow Café & Wine Bar

@ \$85 per person / @ \$35 per child under 12 years



### Entrée

Pumpkin & coconut soup infused with lemongrass & fresh coriander

Cherry tomato & marinated bocconcini salad, with fresh basil & rocket,  
dressed with balsamic vinaigrette (v)

Salt & lemon pepper calamari & black tiger prawns, served with coriander, ginger  
& egg noodle cake drizzled with a lime & sweet chilli mayonnaise

Warm shredded duck on rocket, orange & pear salad, dressed with a lemon vinaigrette

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### Main Course

Turkey fillet wrapped with sage & prosciutto on chestnut stuffing, broccolini,  
fondant potato & cranberry jus

Char-grilled porterhouse steak with roasted chateau potatoes, green beans  
& Chateaubriand sauce

Crisp skin Tasmanian salmon on char-grilled asparagus, baby grape tomatoes,  
sauté potato & a Choron sauce

Oven roasted Victorian lamb rump placed on sun-dried tomato polenta  
with zucchini ribbons, pomegranate jus & babaganouj

Roasted eggplant & soft Italian cheese tortellini, oven dried Italian plum tomatoes,  
shaved parmesan surrounded with rich tomato Napoli & drizzled with basil oil (v)

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### Dessert

- Individual Pavlova's with passionfruit and fresh summer berries and whipped cream.

- Warm Christmas plum pudding with brandy Anglaise and strawberries.

- Chocolate panna-cotta with strawberry coulis and white chocolate shards.

Cheese Plate ~ Tasmanian Brie, Spanish Gorgonzola & Vintage Cheddar  
served with quince paste, crackers & rosemary & vine bread.

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Espresso Coffee, Leaf Tea & Chocolates

