



# Christmas Day 2016

## CHRISTMAS LUNCH

Begins at 12:00 noon  
until 3:00 pm

OR

## CHRISTMAS DINNER

Begins at 6:00 pm  
until 9:00 pm

### OUR CHRISTMAS DAY EXPERIENCES INCLUDE:

Seafood Platter served to your table, followed by a sumptuous Buffet Selection  
A special selection of Wines, Beers & Soft Drinks  
& a very special visit from  
Father Christmas for all the children

Adults \$165.00 pp

Children \$95.00 pp from 5 to 17 years old

Children aged 4 and under are complimentary when accompanied by a paying adult

## FOR RESERVATIONS

Please contact Claire, our Events Co-ordinator,  
on 03 6237 2999 or email [events@hadleyshotel.com.au](mailto:events@hadleyshotel.com.au)



# CHRISTMAS DAY MENU

.....

## FRUITS DE MER

Shared Platter of local Tasmanian Seafood including  
Ashmore's Hot & Cold Smoked Salmon,  
Freshly Shucked Oysters  
with Crystal Bay Prawns

.....

## DELICATESSEN SELECTION

Herb Marinated Chicken, Cured Meats & Terrines, Vegetable Antipasto

## ACCOMPANIED BY

Roasted Butternut Pumpkin Soup  
Assorted Breads & Butters  
Leafy Green Salad, Potato Salad with Mustard Dressing & Caesar Salad with Garlic Croutons

.....

ROASTED TURKEY BREAST ROULADE with Cranberry & Pistachio Stuffing	SLOW ROASTED CLOVER LAMB SHOULDER with Mint Jelly	OPAL GLAZED LEG HAM with an Apricot Glaze	SLOW ROASTED LONGFORD BEEF SIRLOIN with Mustard Crust
--	--	---	--

## ACCOMPANIED BY

Boiled Local Pink Eye Potatoes Tossed in Butter & Herbs  
Steamed Vegetable Medley  
Roasted Pumpkin & Root Vegetables

.....

## ETON MESS

Meringue Layered with Fresh  
Berries & Chantilly Cream

.....

## PLUM PUDDINGS

with Brandy Custard

.....

## FRANGELICO CHOCOLATE POTS

with Double Cream  
& Candied Hazelnuts

.....

## SELECTION OF CHEESECAKES

with Fresh Berry Compote

.....

## FRESH FRUIT

with Chantilly Cream

.....

## TO FINISH

Tea, Coffee & Petit Fours

.....