

CHRISTMAS DAY LUNCH

Wednesday, 25 December 2024

Historic Ballroom

12noon - 3.00pm

THREE HOURS PREMIUM BEVERAGE PACKAGE

Yarra Burn Prosecco
Leeuwin Estate Siblings, Sauvignon Blanc
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Draught beers, Juices, Soft drinks

ASSORTED BREAD BASKET & BUTTER

ENTRÉE

Pork Terrine

green tomato spicy chutney, toasted brioche, apple puree and fennel confit

PALATE CLEANSER

Raspberry sorbet (gf)

FIRST COURSE

Lemon and Dill Slow Cooked Salmon (gf)

parsnip puree, asparagus, vegetable pearls and clams butter sauce

SECOND COURSE

Slow Cooked Beef Tenderloin (gf)

sweet potato gratin, grilled king oyster mushroom and cherry sauce

DESSERT

Traditional Christmas Pudding

cherry compote, vanilla Chantilly cream, whisky butter sauce

Fresh brewed coffee and tea stations with Petit Fours

Vegetarian or special dietary requirements on request at the time of booking

Adult \$190 pp

Child 11-17 years \$125 pp

Bookings Essential

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