



CHRISTMAS DAY LUNCH

FRIDAY DEC 25 12PM

4 COURSE SET MENU ADULTS \$149PP | CHILDREN U12 \$49

SHARED STARTER FOR THE TABLE

Maple glazed ham shaved off the bone & fresh cherries

ENTRÉES

Select from:

SPENCER GULF PRAWNS (GF)

Mango & cucumber salsa, lime aioli

SALT BAKED PORK BELLY (GF)

Butternut squash & sage velouté, pine nuts, watercress

MAINS

Select from:

ROAST TURKEY (GF)

Duck fat potatoes, maple roasted carrots & parsnip,
tart red berry jam & port jus

CORNERED BEEF BRISKET (GF)

Herb & mustard mashed potatoes, caramelised brussels sprouts,
roasted chestnut crumble & white sauce

IMAM BAYILDI (VEO) (GF)

Baked Turkish stuffed eggplant with türkü, Persian feta & tahini yogurt
with pomegranate dressing, mint & coriander

DESSERT

Select from:

CHRISTMAS PUDDING

Brandy anglaise, cherry compote & double cream

CITRUS TART

Meringue, passionfruit coulis, white chocolate

*Note: Dietary requests (such as vegan & gf) can be catered for - please advise our team when booking.

For bookings visit eventbrite.com.au & search 'Peninsula Hotel Christmas Day Lunch'.
Note all bookings are **non-refundable**. For more info contact the hotel on 82481171 or email
reception@peninsulahotelmotel.com.au.

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CHRISTMAS DAY LUNCH

CHILDREN'S U12 MENU

MAINS

Select from:

CHICKEN SCHNITZEL

chips, salad, gravy & tomato sauce

FISH & CHIPS

salad & tomato sauce

ROAST TURKEY

roast potatoes, carrots and parsnip, berry jam & gravy

CHICKEN NUGGETS

chips & tomato sauce

DESSERT

Select from:

ICE CREAM SUNDAE

choice of chocolate, strawberry or caramel topping with nuts

CHRISTMAS PUDDING

with custard & double cream



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