



Christmas Function Menu Selection 2011

Our menu is based on what the markets and the suppliers actually have to offer by way of the very best and freshest. This expresses itself in lots of great surprises. Supplemented by a most comprehensive wine list that offers Australia's finest, we aim to please our guests even with requests that are quite out of the ordinary. This is our reputation, built up over years, and we are very proud of it.



2 McBride Road UPPER BEACONSFIELD, VIC 3808

Business Hours.
Wed. - Fri. 6 pm - to late
Sat. - Sun. 11 am - to late

Bookings:
Phone: (03) 5944 4710
Fax: (03) 5944 4712

www.glendower.com.au

Award Winning Restaurant
of Excellence

Glendower

Picking Out! Your Choice

and create your favourite & unique Christmas menu

These menus are served on an alternate basis and are designed for function reservations between 20 and 80 people. Please choose a menu structure which accommodates your needs and your budget.

A basic 2 Course Set Menu starts from \$39.90 (Entrée / Main) or (Main / Dessert)

A basic 3 Course Set Menu starts from \$49.90 (Entrée / Main / Dessert)

Please select two Entrées, two Mains and / or two Desserts

Entrée Selection



SPINACH, FETTA AND PUMPKING SOUFFLE

Finished with basil pesto, rocket and green tomato pickle

CREAMY GRATIN OF BACON & POTATOES

Layered with herbs and vegetables oven baked with cheese

LIGHTLY FRIED CRUMBED CAMEMBERT

Rested on Glendower's fruit potato bread with salsa

THAI FISH CAKES

On a crispy potato roesti with mint yoghurt

SUMMER POTATO TOWER

Crisp potato fritters stacked with smoked salmon, apple and dill crème fraiche (\$2.00 extra)

CHILLI GARLIC TIGER PRAWNS

Accompanied by mango salsa and crème fraiche on Glendower's crisp potato roesti (\$2.00 extra)

LIGHT BASIL POTATO SALAD

with crisp lettuce topped with peppercorn encrusted suced beef and sweet mustard

Freshly baked

Potato Bread

with home-made dips \$ 3.90 per person

with bruschetta \$ 5.90 per person

Cheese Platter

Comprising of a diverse range of select cheese accompanied by bread and crackers

\$ 15.90 per person

Antipasto Platter

with a selection of cold meats pastries and deli delights

\$ 13.90 per person

Your own

CAKE

Feel free to supply your own cake, however a charge of \$3.50 per person applies for serving.

Indulge your Guests with FINGER FOOD on arrival

You may choose from our extensive range of home-made canapés, followed by a diverse selection of hot & cold savouries all accompanied by complimenting dips.

(only in conjunction with a set menu)

For Example:

Canapés: Prawns with lime palm sugar cream.

Lamb Backstrap, seeded mustard and caramalised onion.

Cold: Potato and Fetta Souffle finished with tomato salsa.

Roast Turkey Breast rolled with cranberry sauce.

Hot: Mushrooms overbaked with beef, prawn and herb filling

Thai fish Cakes

or 5 pieces for \$12.90 per person
12 pieces for \$22.90 per person

Main Selection



ROAST TURKEY BREAST

with roasted potatoes and pumpkin on a bed of fresh vegetable, topped with cranberry sauce

STOUT INFUSED PRIME BEEF

Nestled in filo pastry topped with duchess potatoes accompanied by vegetables greens.

GLAZED CHICKEN BREAST

With orange and mustard, nestled on garlic mash and mint tossed vegetables

MILD CHILLI RACK OF LAMB

Perched on a coriander potato mash with ginger mash and boysenberry sauce

TENDER EYE FILLET

Oven baked with hazelnut cream cheese rested on Glendower's potato roesti with rich brandy sauce (\$2.50 extra)

PORK APRICOT

Fillet of pork filled with apricots then wrapped in bacon, on potato mash and with home-made champagne apple sauce. (\$2.50 extra)

SALMON FILLET

Poached in a Chardonnay dill court bouillon topped with baby spinach on potato patties oven baked with cheese (\$2.50 extra)

Dessert Selection



APPLE CRUMBLE PIE
with brandy custard and vanilla ice-cream

TRADITIONAL CHRISTMAS PUDDING
warmed with brandy butter and cinnamon penne cotta
(\$1.50 extra)

GLENDOWER'S STICKY DATE
warm with caramel sauce and vanilla ice-cream

LIME CHEESE CAKE
with double cream (\$1.50 extra)

LIGHT FRUITY CITRUS TART
with zesty sweet orange mousse

CHOCOLATE MOUSSE
in a crisp Brandy snap basket with liqueur cherries
(\$1.50 extra)

Also available our: Beverage Package

for a duration of 4 hours

Sparkling Wine
House Wine Bottled
Red & White
Light and Regular Beer
Fruit Juices
Soft Drinks
Mineral Water

Per Person **\$29.90**

Special

Additional Information

Confirmation for the number of guests attending a function must be made 5 days prior to the booked date. Failure to do so will result in payment for the full amount of people booked.

Cancellation must be made in writing or at least by phone to Ulli or Peter.

All prices are current and are subject to cost of living adjustments and any new government taxes.

GLENDOWER does not limit you to a set duration of time. Timing will depend on your own individual requirements, the only restriction is that our license concludes at 1:00am the following day (11:00 pm on Sundays).

Final arrangements (menu selections, beverages, timing and other details) are made approximately 2 weeks prior to the event.

To secure your function date, a deposit of \$100 will be required and therefor credited on your final bill

Final payment is required at the same day after the event has taken place.

Glendower can not divide accounts. All accounts should be settled in one payment.

All major credit cards are accepted and will attract a surcharge of 3.5%..

Pricing applies: September 2011