

CLYDE PARK
BANNOCKBURN



Christmas at Clyde Park 2020





Warm Welcome & Happy Christmas from Clyde Park

There is something for everyone this Christmas with our entertaining packages. Make special memories with friends, family and colleagues alike while you enjoy sentimental favourites from tasty canapes through to nostalgic desserts.

We look forward to helping you plan your events during the festive season and wish you and your family a very merry Christmas and a Happy New Year.

Cheers,
Terry & Sue



LUNCH

CHRISTMAS FEED ME

\$57 PER HEAD

The perfect excuse to get all your friends and host the ultimate Christmas luncheon and enjoy our best, seasonal, sustainable “farm to table” style of cooking. A super selection for your guests who are sure to be delighted by the array of food.

TO START

Enjoy our Herbed Bread Christmas Wreath & garlic pizzas.

Christmas Cured & Pickled Board topped up with any seasonal goodies that become available. This is served, based on our daily bake, with a selection of breads like our baguette, focaccia or flat breads.

Our delicious Creamy Crab Pastries; because what’s Christmas without seafood?; accompanied by our Salt Kitchen Pork & Fennel Sausage Coil served with micro herb salad & salsa verde.

MAINS

Then onto enjoying some Wood-Fired Pizzas. Our pizzas showcase some classic toppings, quality ingredients and innovative combinations to treat your palate. Not limited to and forever changing; Buffalo Bill, Smoked Ham, The Duck, Zucchini, Middle Eastern Lamb, Vegan, Pork Apple Crackle & Garlic Prawn.

To complete the feast, Sher Wagyu meatballs served in sugo.

Looking to add a meat board to your feast to create an even more heartier and filling meal – see next page for our larger option.

Want to end on a sweet note? Take a look at the scrumptious desserts to finish your day or you can pre-arrange a delicious celebration cake.



LUNCH or DINNER

CHRISTMAS GRAZING

\$70 PER HEAD

What a way to spend the day, with family, friends or work mates grazing your way through the afternoon. With this menu we guide you through the day, ensuring a balanced selection of dishes with lots of variety. A substantial meal with a country feel.

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Our delicious Creamy Crab Pastries; because what's Christmas without seafood? Accompanied by our Salt Kitchen Pork & Fennel Sausage Coil served with micro herb salad & salsa verde.

MAINS

Then onto enjoying some Wood-Fired Pizzas. Our pizzas showcase some classic toppings, quality ingredients and innovative combinations to treat your palate. Not limited to and forever changing; Buffalo Bill, Smoked Ham, The Duck, Zucchini, Middle Eastern Lamb, Vegan, Pork Apple Crackle & Garlic Prawn. Served with Sher Wagyu meatballs served in sugo and delicious Potato Croquettes.

To complete your feast is a Sharing Meat Platter will come to the table to enjoy and share. We are offering: Mint Glazed Slow Cooked leg of Lamb; super tender Sher Wagyu Beef with horseradish cream or Baked Atlantic Salmon with cucumber salad (one choice per 12 guests).

Want to end on a sweet note? Take a look at the scrumptious desserts to finish your day or you can pre-arrange a delicious celebration cake.



DINNER

CHRISTMAS SHARING PLATTER

\$78 PER ADULT / \$30 PER CHILD

The Ultimate Christmas Dinner feast! A beautiful ethos of togetherness between friends, family and colleagues!

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Our delicious Creamy Crab Pastries; because what's Christmas without seafood? Accompanied by our Salt Kitchen Pork & Fennel Sausage Coil served with micro herb salad & salsa verde.

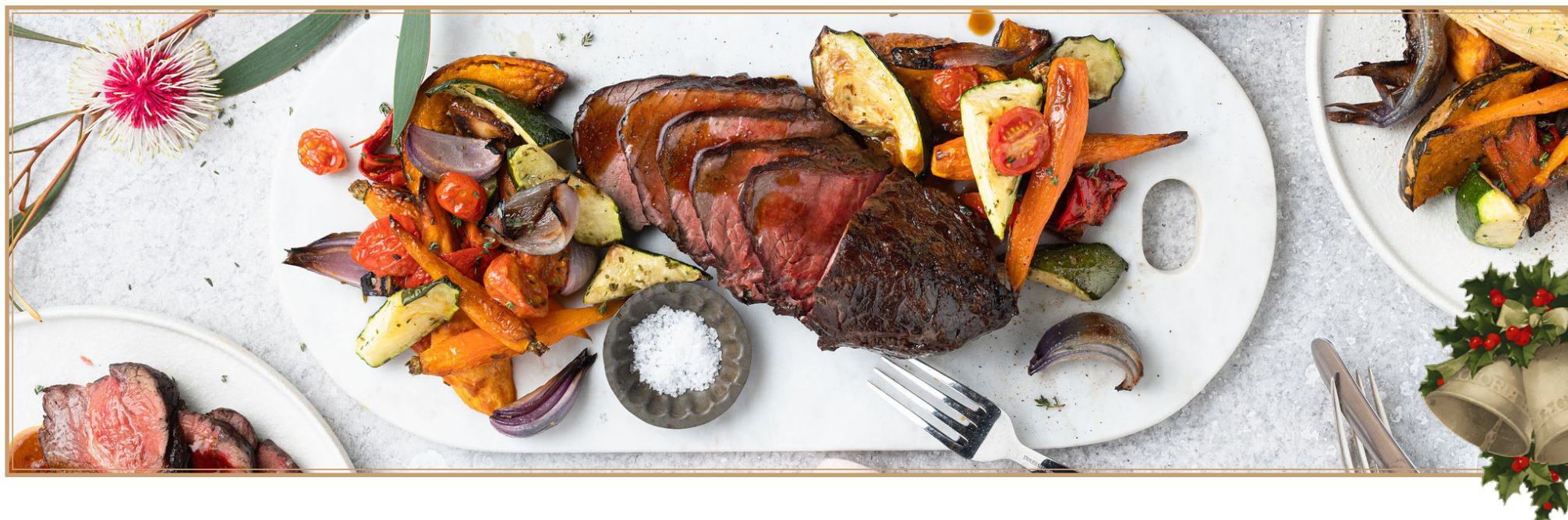
Alongside our Wood-Fired Pizzas. Our pizzas showcase some classic toppings, quality ingredients and innovative combinations to treat your palate. Not limited to and forever changing; Buffalo Bill, Smoked Ham, The Duck, Zucchini, Middle Eastern Lamb, Vegan, Pork Apple Crackle & Garlic Prawn.

MAINS

To follow is a choice of 2 mains from the following; Mint Glazed Slow Cooked leg of Lamb; Super tender Sher Wagyu Beef with horseradish cream or Baked Atlantic Salmon with cucumber salad.

Accompanying your main meat is a choice of 3 sides from the following: Potatoe croquettes; Seasonal greens; Honey Hasselback pumpkin with Almonds; Potato, Asparagus & Pea Salad.

Want to end on a sweet note? Take a look at the scrumptious desserts to finish your day or you can pre-arrange a delicious celebration cake.



TO FINISH THE DAY

For those who love to finish the meal with a little extra be it sweet or savoury. Slithers of pure joy to enjoy the balance of the afternoon.

SWEET

Either enjoy to yourself or share with one of our decadent desserts:

- Tropical and fruity Panacotta with Mango and peaches
- A light and fluffy Summer Berry Meringue Roulade
- La Bete Noire, decadent chocolate cake, chocolate fudge sauce, filled with cherries & cream.

\$10 PER HEAD

SAVOURY

Or if it is a more savoury finish that appeals, we have cheese boards to share, with a selection of 3 cheeses, locally sourced and house made delicacies and house-made lavosh.

\$8 PER HEAD



CELEBRATION CAKES

Let's celebrate with cake for Christmas!

What better way to mark a special moment in your life than one of our over-the-top and bit outrageous cakes to impress your family & friends. A slither of cake to be plated and decorated as dessert for your group.

Choose from our top five cakes as the dessert for your celebration.

CELEBRATION CAKES MENU

Share our sweet favourites presented on wooden boards, the Meringue Roulade which we will fill with seasonal berries and whipped cream evoking great memories of home cooking and a deliciously creamy Semi-Freddo which we will do in flavours to compliment the season and your Roulade.

STRAWBERRIES & CREAM – light and fluffy sponge cake filled with creamy & sweet berries. A semi naked buttercream finish.

CHOCOLATE ON CHOCOLATE – Our signature chocolate cake filled with chocolate ganache. A chocolate buttercream finish and decorated with more chocolate.

VANILLA DREAM – A delicious vanilla cake with raspberry ganache. A vanilla buttercream semi naked finish decorated with fruits and meringue.

THE HUMMINGBIRD – The fabulous flavours of banana, pineapple and pecan nuts sandwiched with a layer of dulce de leche caramel & cream cheese frosting. Finished with a white wash buttercream and decorated with all things caramel.

\$10 PER HEAD, MINIMUM CHARGE \$100



THE CLYDE PARK PAVLOVA – Impress your family & friends with this show stopping pavlova. Crisp meringue shell with a soft marshmallowy centre covered with lashings of cream and fruits.

\$7 PER HEAD, MINIMUM CHARGE \$80

NEED TO ADD?

CHOCOLATE PLAQUE - \$10

ADD CANDLES - Included but please indicate if required

FURTHER DECORATION - We can offer to decorate the cakes in a whimsical way to add to the feeling of the day – Add \$30

We also pride ourselves in being adaptable – if you have any special dietary requirements, please let us know when booking and we shall make sure you are well looked after.



FOR THE KIDS

\$20 PER HEAD

MAINS (Served when adults have starters)

- Bambino Pizza, Hawaiian or Margarita
- Chicken & chips
- Fish & chips
- Penne Bolognese

DESSERT (Served when adults have mains)

Vanilla bean icecream with chocolate or strawberry sauce



A FEW FRIENDLY T&CS

DEPOSITS

\$250 (non refundable) deposit required securing the booking within 5 days of booking

\$500 (non refundable) deposit for groups of 20 plus to secure booking within 5 days of booking

MINIMUM NUMBERS

Meals are at stated prices per confirmed detailed above. The number of guests you confirm 7 days prior to the booking date will be minimum charge.

CONFIRMATION

Set menu must be confirmed at least 2 weeks prior to the date and any orders for extras

Children's meals must be pre ordered 7 days prior

Dietary issues must be confirmed 7 days prior to the date

PAYMENT

Visa, MasterCard (+1% surcharge) / Diners, AMEX (+1.6% surcharge) / Cash / Strictly no split bills. Prices include GST.

