



Cascades Christmas Dinner 2011

3 Courses \$85 per person

ENTREES

*Pan Seared Scallops, Fennel Compote, Barramundi and
Green Star Anise Fumet, Cocoa and Tarragon*

or

*Confit Red Beet, Marinated Local Goat's Cheese Salad,
Buttermilk Vinaigrette, Sweet Potato Chips*

or

Duck & Pistachio Terrine, Salsa Verde, Garlic rubbed Ciabatta

MAINS

*Slow cooked barramundi fillet,
Scallop tartare, yuzu flavoured mash potato, and nage of Iberian ham*

or

*Black Angus Beef Tenderloin,
Horseradish Chantilly, Eschalots Baked on Salt, Potato Terrine, Jus*

or

Roast Turkey, Roast Summer Vegetables, Gratin Potatoes, Cranberry Jus

DESSERTS

Christmas Pudding, Brandy Anglaise & Stone Fruit Salad

or

Fresh Mango, Strawberry Salad, Crispy Wontons Stack & Mint Crème

or

Chocolate Tart, Honeycomb Ice Cream, Fruit Coulis Mosaic

**Bookings through the Thredbo Alpine Hotel Reception
(02) 6459 4200 or reception@thredbo.com.au**