



the Beach House at Bayside



Janet and Keith Hillam invite you to join
The Beach House at Bayside's traditional Christmas luncheon 2010

25 December 2010 – 1pm

Entrée buffet of:

Platters of:

Western Australian King prawns with traditional cocktail sauce

Shucked natural oysters with gin and tonic jelly

Smoked salmon with capers and horseradish cream

Main Course buffet of:

Moist roasted turkey with home made stuffing and
accompanied by cranberry sauce

Ham carved direct from the bone, accompanied by a selection of mustards
and homemade apple sauce

Wide selection of traditional vegetables including:

Roasted potatoes and pumpkin

Maple parsnips

Broccoli and cauliflower with cheese sauce

Freshly steamed and buttered beans with flaked almonds

Roasted tomato and onion

Sweet carrots with lemon and parsley

Dessert served to you at the table:

Traditional home made plum pudding with brandy custard,
cream and ice cream

Freshly brewed coffee and selection of teas traditional rich Christmas
fruit cake with almond icing

Beverages

Above served with beer, sparkling, and local red and white wines and soft drinks

\$110.00 per person

**It would be greatly appreciated if you could please either confirm your attendance
or if you have made alternative plans in Albany for this special occasion.
luxury@thebeachhouseatbayside.com.au or phone +61 8 9844 8844**

We look forward to celebrating Christmas 2010 with you.

