

# *Festive 3 Course Set Menu*

## Entree

### *Chargrilled Squid*

orange, baby beetroot, pomegranate, spanish onion , orange glaze

-or-

### *Quinoa Salad*

apple, green beans, goats cheese, spanish onion, toasted almonds  
with apple basamic

## Main Course

### *Roast Turkey Breast*

thyme & speck stuffing, roasted potatoes, green beans, salsa  
verde, tarragon jus

-or-

### *Grilled lamb Backstrap (gf)*

seasonal ratatouille, chick peas, red wine jus

## Dessert

### *Belgian Dark Chocolate Mousse Cake*

with white chocolate soil & raspberry sorbet

Saturday Lunch or Dinner \$69.90pp

Friday or Sunday Lunch or Dinner \$59.90pp

Monday - Thursday Lunch or Dinner \$49.90pp

Pre dinner platter on arrival includes: bruschetta, arancini balls,  
dips & grilled flat bread \$10pp

An additional choice of main course from our current

A la carte menu \$5pp

Minimum 10 guests

*Terms and conditions apply*

Bookings Essential: Email: [events@glenelgpier.com](mailto:events@glenelgpier.com) or call 8350 3188



*Glenelg*  
PIER HOTEL