

Dessert

Choose Two • Alternate meal service

Festival Fruit Pudding

Traditional Christmas pudding with vanilla bean custard and ice cream.

Dark & White Chocolate Ice Cream Choux Stack

Choux pastry tower layered with dark and white chocolate, ice cream, and fresh raspberries.

Peach Pavlova Trifle

Layers of ladyfinger biscuits soaked in brandy custard, with peaches, and fresh cream and passionfruit syrup.

Washington Apple Crumble

Warm spiced apple crumble with vanilla custard and ice cream.

Contact us

TOONGABBIE 
SPORTS CLUB

TOONGABBIE SPORTS CLUB

12 Station Road Toongabbie 2146

02 8602 3700

functions@toongabbiesportsclub.com.au

V Vegetarian | **VG** Vegan
GF Gluten Free | **DF** Dairy Free



Festive Feast

Christmas Set Menus



Christmas Menu

Choose Two • Alternate meal service

Includes warm bread roll with butter, Christmas party pack, festive lollies & bon-bon for each guest.

All tables fully clothed and decorated for the season and a complementary in-room tea and coffee station is provided.

Pricing

Main Only - \$40.00pp
Two Courses - \$55.00pp
Three Courses - \$63.00pp



Entree

Choose Two • Alternate meal service

Prawn & Avocado Salad

Chilled harbour prawns and avocado tossed with mesclun leaves and walnuts and drizzled in spiced tomato dressing.

Gin-Cured Salmon Gravlax

House gin-cured salmon fillet slices served with a Bloody Mary-inspired salad, crispy rice paper crackers, and lime yoghurt.

Salmon & Kingfish Ceviche (GF, DF)

A zesty Mexican-style marinated seafood cocktail with cucumber, Spanish onion, and tomato salsa.

Crispy Pork Belly (GF)

Slow-roasted to perfection, served with spiced roasted sweet potato purée and a sweet fig relish.

12 Station Road Toongabbie 2146
02 8602 3702
functions@toongabbiesportsclub.com.au

Main

Choose Two • Alternate meal service

Traditional Roasted Turkey Supreme & Smoked Ham

Tender turkey breast with thyme & walnut stuffing, honey-glazed smoked ham, roasted festival vegetables, and cranberry jus.

Pancetta-Wrapped Beef Fillet

200g roasted beef fillet wrapped in pancetta, served with buttery brussels sprouts, green beans, sweet potato, and rich porcini mushroom sauce.

Duo of Fish Fillets (GF)

Grilled salmon and barramundi with charred broccolini, confit rosemary hasselback potatoes, and zesty lemon gremolata.

Festival Vegetarian Stack (V, VG, GF, DF)

A colourful tower of grilled flat mushroom, avocado, pumpkin, zucchini, capsicum, eggplant, and potato, finished with salsa verde and balsamic glaze.

