



We invite you to spend Christmas Day at Ayers House
Have an unforgettable experience celebrating at the
elegant historic Ayers House

\$250 per person

Where

288 North Terrace, Adelaide

When

Monday, 25 December 2023

Your choice of 4 beautiful rooms

12.00pm - 3.30pm The Conservatory

12.30pm - 4.00pm The Ballroom & The Library

1.00pm - 4.30pm Henry's Table

MENU

DRINKS

Booking Arrangements

Tentative Bookings

Please contact us to place a tentative booking. Tentative bookings are held for 7 days, after which time will automatically lapse.

To confirm a tentative booking a non-refundable deposit of \$50 per person is required within the tentative booking period.

There is no change in pricing for guests who do not consume alcohol.

Children

Children Up to 12 years old will be charged at \$70 per person.

Children's menu below;

MAIN MEAL – House Made Crumbed Chicken Strips with chips & salad greens

DESSERT – Chocolate & Vanilla Icecream with a chocolate freddo & chocolate biscuits

DRINKS – Soft drinks/juice

Final Payment and Dietary Requirements Final payment along with advice of dietary requirements is required by Friday 1st December (for each person not paid in full the deposit is forfeited).

Once final payment has been made, there are no refunds on any cancellations.

PAYMENT METHODS

EFT

Please contact our office for details

VISA & MASTERCARD

By phone on weekdays during business hours

CASH

In person on weekdays during business hours.

TO START House made focaccia with whipped Saltbush butter

ENTREE **Individual Seafood Tasting Plate of;**
Classic prawn cocktail – GF
Citrus cured Ocean Trout, taramasalata & baby herb salad
Blue Swimmer Crab arancini with bisque aioli
Hervey Bay Scallop in half shell with samphire, seaweed and cumin butter - GF

MAINS Individual orders taken on the day **Traditional Roast Turkey**
with Bundaberg Rum and brown sugar baked Ham, roast potatoes, stuffing, broccolini, roast jus & cranberry sauce

Crimson Snapper Fillet
with black rice, Tom Yum broth, green papaya salad and crispy shallots – GF

Char-Grilled Yearling Beef Fillet
with Truffle mushroom and Taleggio cheese pasty, baby spinach and shiraz jus

DESSERT **Individual Dessert Tasting Plate of;**
Individual Christmas Pudding with brandy anglaise - GF

Lime Pannacotta with Margarita cocktail sorbet and Pineapple salsa - GF

Cherry Ripe dark chocolate mousse and cherry double cream - GF

3 1/2 Hours Premium Drinks

Wicks, Pamela Chardonnay Pinot Noir Sparkling (Adelaide Hills)

Shaw & Smith, Sav Blanc (Adelaide Hills)

Kay Brothers, Grenache Rose (McLaren Vale)

Grant Burge, Holy Trinity GSM (Barossa Valley)

Dunes & Greene 'Split Pick', Moscato (SA Blend)

Bottled Beers: Asahi, Coopers Pale Ale, Adelaide Hills Cider & Hahn Premium Light

Soft drink & Juice