



# REVA'S CHRISTMAS MENU 2011

## STARTERS

### SEAFOOD TRIO

Scallops, prawn tails and fresh mussels sautéed in lashings of garlic butter served on French bread

### BRUSCHETTA

An Old Italian favourite topped with basil, tomatoes, garlic and olive oil

### THAI CHICKEN SALAD

A traditional Thai salad with a modern twist. Tender chicken sautéed in a spicy honey ginger sauce tossed with crispy noodles and shallots, chili roasted peanuts and Thai greens

## MAINS

### TRADITIONAL CHRISTMAS HAM

Champagne ham served with a candied sweet potato mash topped with toasted walnuts, finished with seeded mustard jus, cranberry sauce and stuffing

### MOROCCAN CHICKEN

Tender chicken marinated in Moroccan spices cooked with garlic, tomato, and olives served over bulghur wheat with dried apricots

### SIRLOIN STEAK

Chargrilled sirloin cooked to perfection served with beef reduction and potato wedges.  
(Served with roast vegetables and salad.)

# DESSERTS

## CHOCOLATE FUDGE BROWNIE

Our own hot chocolate fudge brownie with lots of chocolate sauce served with cream

## ETON MESS

Crushed meringue swirled with summer berries and whipped cream

\$ 42.00

Available until 24th December 2011

(Minimum 10 people. For smaller groups conditions apply)

