



ABC 2024

Takeaway Christmas Food Order

Item	Description	Minimum Portion	Price	Quantity	Total
AMUSE BOUCHE (SNACKS)					
AB1	Cucumber, Smoked Salmon Tartare and Lemon Sour Cream Verrines	1 DOZ	\$380		
AB2	Guacamole with Tartar of Tomato and Shrimp with Chive Verrines	1 DOZ	\$380		
AB3	The Aberdeen Boat Club Duck Liver Terrine	500 G	\$900		
AB4	Smoked Salmon Rosettes with Cream Cheese and Crab Roe	1 DOZ	\$425		
AB5	Sausage Rolls	1 DOZ	\$320		
AB6	Bouchées à la Reine	1 DOZ	\$420		
AB7	Spring Rolls	1 DOZ	\$188		
AB8	Indian Vegetarian Samosas	1 DOZ	\$162		
COLD STARTERS & SALADS					
CS1	Chef Mirza's Dahi Papdi Chaat (Indian full of flavours spices and tangy potato and crackers salad)	1 Tray	\$228		
CS2	Oyster with condiments (Shucked or Unshucked)	1 DOZ	\$420		
CS3	Chef Paul's Country Style Pâté served with pickles and melba toast	1 kg	\$420		
CS4	Green Apple, Shredded Chicken and Celery in Mayonnaise	1 Tray	\$420		
CS5	The Four Peaks Thomas Ceasar Salad with Avocado	1 Tray	\$420		
CS6	Seafood Meli Melo Salad	1 Tray	\$460		
CS7	Greek Salad	1 Tray	\$380		
CS8	Tuna Nicoise Salad	1 Tray	\$380		
CS9	The Galley Tricolore Salad	1 Tray	\$380		
CS10	Traditional Waldorf Salad	1 Tray	\$380		
CS11	Special Potato Salad (With cervelat, gherkins, caper and emmental)	1 Tray	\$420		
FISH AND SEAFOOD					
F1	Oven-Baked Tandoori Spiced Barramundi Fish and Condiments	1 kg	\$580		
F2	Salmon Coulibiac (Crusted in puff pastry with egg, spinach, rice and served with Creamy Dill Sauce)	1 kg	\$780		
F3	Cold Poached Salmon en Belle Vue (with white wine jelly, mayonnaise, quail egg, cucumber, radish and tomato decoration)	1 kg	\$780		
F4	Normandy Scallops (Breaded, white wine, mushroom and mussels in creamy sauce)	1 DOZ	\$620		
F5	Seafood Platter (crab legs, prawns, crawfish, whelks, clams, mussels, oysters 2 per person, with saffron mayonnaise)	1 Tray	\$620		
TURKEY, MAINS & SAUCES					
R1	SMALL Roasted Turkey	5-6 kg	\$980		
R2	MEDIUM Roasted Turkey	7-8 kg	\$1,180		
R3	SMALL Turkey with Homemade Trimmings, Stuffing and Cranberry Sauce	5-6 kg	\$1,180		
R4	MEDIUM Turkey with Homemade Trimmings, Stuffing and Cranberry Sauce	7-8 kg	\$1,380		
R5	Roasted Pineapple Ham with Apple Sauce	8-9 kg	\$1,680		
R6	Honey Glazed Boned Ham with Pineapple Sauce	10-11kg	\$1,980		
R7	Gammon Ham with Honey Gravy	4-5 kg	\$880		
R8	US Beef Wellington	3.8 kg	\$1,640		
R9	Beef Cheeks in Bordelaise Ragout	1 Tray	\$580		
R10	Braised Pigeon on a bed of red wine braised cabbage (stuffed with foie gras and chestnut)	1 pc	\$165		
R11	New Zealand Venison Stew with Grand Veneur	1.8 kg	\$1,580		
R12	Roasted Lamb leg with Mint Jus	1 kg	\$580		
R13	Homemade Chestnut and Herbs Stuffing	1 kg	\$260		

Item	Description	Minimum Portion	Price	Quantity	Total
YOUR CHRISTMAS SAUCES FOR THE ROASTS					
S1	Brandy Black Pepper	500 g	\$60		
S2	Grand Veneur (Thick reduction sauce of red wine and brown stock, cognac, juniper berries, aïrelles and little cream)	500 g	\$60		
S3	Port Wine	500 g	\$60		
S4	Béarnaise Sauce	500 g	\$60		
VEGETABLES					
V1	Voluptuously Cheesy Mashed 'Binge' Potatoes	1 Kg	\$250		
V2	Perfect Marriage of Celeriac and Potatoes Purée	1 kg	\$280		
V3	Roasted New Potatoes in olive oil rosemary and thyme	1 kg	\$295		
V4	Roasted Root Vegetables Pot	1 kg	\$335		
V5	Cauliflower Mornay Gratin	1 kg	\$295		
V6	Butter Cinnamon Carrots	1 kg	\$335		
V7	Toasted Walnuts, Fried Garlic and Roasted Brussels Sprouts	1 kg	\$335		
V8	Herb Roasted Potatoes, Honey-Roasted Parsnips and Oranges Spikes Carrots Pot	1 kg	\$335		
V9	Sautéed Mixed Mushrooms in port wine reduction	1 Tray	\$380		
V10	Lasagne with Mozzarella, Fresh Basil and Tomato	1 Tray	\$400		
V11	Spaetzle Pasta with nutmeg	1 Tray	\$280		
FRESHLY BAKED BREAD LOAF					
B1	German Whole Grain Loaf	1	\$420		
B2	French Baguette	1	\$35		
DESSERTS					
D1	Whole Strawberry Tart 8"	1.2 kg	\$320		
D2	Christmas Cake	1.2 kg	\$420		
D3	Christmas Yule Log (Vanilla / Chocolate / Grand Marnier)	1.2 kg	\$420		
D4	Christmas Fruit Cake	1	\$420		
D5	Alaska Christmas Black Forest Cake	1	\$420		
D6	American Cheese Cake	1.2 kg	\$450		
D7	Christmas Pudding	1 kg	\$280		
D8	Christmas Stollen	1	\$90		
D9	Christmas Cookies	1 kg	\$420		
D10	Christmas Cupcakes	1	\$16		
D11	Minced Pie 40 g	12 pcs	\$290		
D12	Minced Pie 60 g	12 pcs	\$350		
D13	Minced Pie 40 g	1	\$26		
D14	Minced Pie 60 g	1	\$32		

Please email your completed form at least **3 DAYS IN ADVANCE** of required collection date.

Daily cut off is at 6pm.

Please send to F&B Department at booking@abclubhk.com **AND** chef@abclubhk.com

COLLECTION INFORMATION:

Collection Date: _____

*Please order 3 days before collection. Time: _____ AM/PM

MEMBER'S INFORMATION:

Name (in Block Letters): _____

Membership No.: _____

Preferred Contact No.: _____

Email: _____

Signature: _____

Date: _____

* If cancellations are made after confirmation, members will be charged full price of their cancelled order.

* Cancellations cannot be made at any time after confirmation of order.

* Please practice safe food handling and keep cold food cold and hot food hot until serving.