



# **Christmas Buffet Menu 1**



**\$40.00 per person**

Freshly baked bread rolls and butter

## **Main Course**

Roast turkey breast with cranberry sauce

Baked leg ham with assorted mustards

Roast beef sirloin with seasoned herb crust

Served with roast potato, pumpkin, sweet potato & parsnip,

Sautéed seasonal vegetables & gravy

## **Dessert**

Traditional plum pudding with Brandy custard & double cream

Fresh summer fruit salad with berry coulis

Tea and Coffee station

**Minimum 20pax**



# **Christmas Buffet Menu 2**

**\$49.00 per person**

Basket of freshly baked bread rolls

## **Cold Platters**

Roast turkey breast with red currant, orange & cranberry glaze

Sliced double smoked leg ham with assorted mustards

Beef sirloin roasted with ginger, garlic & sesame with honey soy sauce

Smoked salmon with citrus dill sour cream mayo

Grilled Cajun chicken breast with lime, avocado & chilli salsa

Anti-Pasto platter of grilled, roasted vegetables, cheese & char grilled octopus marinated prawns and salami

## **Salads**

Tossed garden salad

Roasted chat potato salad

Mediterranean pasta salad

Crunchy noodle & wombok salad with Thai dressing

Caesar style salad

## **Dessert Buffet**

Hot plum pudding with brandy custard & cream

Fresh seasonal fruit platter

Gourmet cheese platter

Tea and coffee station

**Minimum 20pax**



# Christmas Buffet Menu 3

**\$62.00 per person**

Freshly baked bread rolls and butter

## **Hot Buffet**

Turkey supreme filled with apricot stuffing on red currant glaze

Grilled salmon fillet with macadamia nut crust & citrus herb aioli

Veal loin medallions topped with sautéed king prawns  
in garlic cream sauce

Marinated lamb loin with caramelised onion, port & rosemary jus

Mini thyme & maple roasted pumpkin, sweet potato & parsnip

Roasted chat potato with grain mustard, olive oil & shallots

Sautéed seasonal vegetables

## **Dessert Buffet**

Individual plum pudding with brandy custard & cream

Chocolate profiterole mousse cake with Bailey's ganache

Orange crème brulee tart with minted berry compote

Fresh summer fruit platter with mango coulis

Australian cheese board with nuts & assorted crackers

Tea and Coffee station

**Min 20 pax**