



# Christmas Menu 1



**\$39.00 per person**

Freshly baked bread rolls and butter

## **Main Course**

Maple mustard and orange glazed baked leg ham & roast turkey breast  
with

Baked potato, mini roast pumpkin, sweet potato & parsnip,  
steamed greens, gravy, assorted mustards & cranberry sauce

## **Dessert**

Traditional plum pudding with brandy custard cream  
& berry compote

Tea and coffee station

**Minimum 15pax**



# **Christmas Menu 2**



**\$49.00 per person**

Freshly baked bread rolls and butter

## **Entrée**

Smoked salmon avocado and toasted macadamia nut salad with lemon dill and caper crème fraiche dressing

## **Main course**

Turkey fillet with an apricot, pistachio nut & thyme stuffing wrapped in prosciutto on potato, pumpkin & onion bake with red currant & port jus served with sautéed seasonal greens

## **Dessert**

Christmas plum pudding with brandy custard, vanilla bean ice-cream & summer berry compote

Tea and coffee station

**Minimum 15pax**



## **Christmas Menu 3**

**\$60.00 per person**

Freshly baked bread rolls and butter

### **Entrée**

King prawn mango and avocado salad with tangy lime cocktail sauce.

### **Main (served 50/50)**

Beef fillet medallion with a prosciutto, grain mustard & rosemary crust on a caramelised onion and Muscat jus.

OR

Roasted pork fillet with pear hazelnut & sage stuffing on rich pinot noir and red currant jus

*Served on potato & leek bake and sautéed seasonal vegetables*

### **Dessert**

Chocolate and Grand Marnier mousse on hazelnut praline with fresh berry compote chocolate sauce & double cream

Tea and Coffee station

**Minimum 20pax**