



Christmas Buffet Menu 1



\$45.00 per person

Freshly baked bread rolls and butter

Main Course

Roast turkey breast with cranberry sauce (gf)

Baked leg ham with assorted mustards (gf)

Roast beef sirloin with seasoned herb crust (gf)

Served with roast potato, pumpkin, sweet potato & parsnip, (gf)

Sautéed seasonal vegetables & gravy (gf)

Dessert

Traditional plum pudding with Brandy custard & double cream

Fresh summer fruit platter with berry coulis (gf)

Tea and Coffee station

Minimum 20pax



Christmas Buffet Menu 2

\$55.00 per person

Basket of freshly baked bread rolls

Cold Platters

Roast turkey breast with red currant, orange & cranberry glaze (gf)

Sliced double smoked leg ham with assorted mustards (gf)

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

Smoked salmon with citrus dill sour cream mayo (gf)

Grilled Cajun chicken breast with lime, avocado & chilli salsa (gf)

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

Salads

Tossed garden salad (gf)

Roasted chat potato salad (gf)

Mediterranean pasta salad

Crunchy noodle & wombok salad with Thai dressing (gf on request)

Caesar style salad (gf on request)

Dessert Buffet

Hot plum pudding with brandy custard & cream

Fresh seasonal fruit platter (gf)

Gourmet cheese platter (gf)

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

(All of the hot buffet can be gluten free on request)

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 (gf)
Australian cheese board with nuts & assorted crackers (gf)

Tea and Coffee station

Min 20 pax