



Christmas Menu 1



\$42.00 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



\$56.00 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

\$65.00 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