



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

Dessert

Traditional plum pudding with brandy custard cream
& berry compote

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 a creamy lemon dill and Dijon mustard dressing

Main course

Turkey fillet with an apricot, pistachio, prosciutto & thyme stuffing 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

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 dressing.

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 a pear cranberry and pistachio stuffing on calvados 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

Minimum 20pax