



# **Christmas Menu 1**



**\$28.00 per person**

Freshly baked bread rolls and butter

## **Main Course**

Maple glazed baked leg ham & roast turkey breast with  
Baked potato, mini roast pumpkin, sweet potato & parsnip,  
steamed greens, gravy, Dijon mustard & cranberry sauce

## **Dessert**

Traditional plum pudding with brandy custard cream  
& berry compote

Tea and coffee station

**Minimum 15pax**



## **Christmas Menu 2**



**\$35.00 per person**

Freshly baked bread rolls and butter

### **Entrée**

Garlic King prawns, leek & asparagus wrapped in filo parcel  
with citrus champagne cream reduction

### **Main course**

Turkey fillet with an apricot, macadamia nut, prosciutto & thyme  
stuffing on potato, pumpkin & onion bake with red currant & Muscat  
jus served with sautéed seasonal greens

### **Dessert**

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

Tea and coffee station

**Minimum 15pax**



# Christmas Menu 3

**\$42.00 per person**

Freshly baked bread rolls and butter

## **Entrée**

Smoked salmon, mango & avocado salad on roquette & mesclun with toasted cashews & lemon dill Dijon mustard

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

Beef fillet medallion with a parma ham, grain mustard & rosemary crust on port wine & red currant glaze

OR

Roasted duck breast with pear & sage stuffing on rich pinot noir caramelised onion & cranberry jus

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

## **Dessert**

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

Tea and Coffee station

**Minimum 20pax**