



Christmas Menu 1



\$32.00 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



\$40.00 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

\$47.00 per person

Freshly baked bread rolls and butter

Entrée

Smoked salmon, mango & avocado salad on roquette & meselun 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