



Christmas Function Menu 1

\$39.95 / person

3 Course Alternate Serve

Please choose 2 selections from each course

ENTRÉE

Warm Camembert & roasted red onion filo tart, watercress and lemon oil

Grilled Chicken Caesar - cos lettuce, prosciutto, parmesan, garlic croutons, soft poached egg, marinated chicken breast

Vine tomato & buffalo mozzarella stack, apple balsamic reduction, rocket salad

Prawn and mango salad with citrus aioli

MAIN

Traditional Christmas Dinner—roast turkey, sage & onion stuffing, roast potatoes, seasonal greens, rich jus

Crisp skinned salmon, tomato risotto, rocket pesto

Roast rib eye, lyonnaise potatoes, panache of vegetables, roasted tomato & jus

Wild mushroom pappardelle, sautéed wild mushrooms, tarragon cream, spinach

DESSERT

Christmas Pudding with bandy sauce

Pavlova with berry compote and whipped cream

Profiteroles with rich chocolate sauce

Warm apple pie with vanilla icecream

Minimum 10 pax

Includes...

Christmas Table Centerpieces

Bon-bons

Red & green napkins

Christmas Function Menu 2

\$52.00 / person

3 Course Alternate Serve

Please choose 2 selections from each course

ENTRÉE

Confit duck tart, berry salad, Seville orange dressing

Goats cheese frittata, roasted shallots tomato oil

Home-made salmon gravlax cured with dill & coriander, macadamia & lemon dressing

Vine tomato & mozzarella stack, apple balsamic reduction, rocket salad

MAIN

Traditional Christmas Dinner—roast turkey, sage & onion stuffing, roast potatoes, seasonal greens, rich jus

Herb Crusted Barramundi, kipfler & pancetta Lyonnais, shaved fennel, saffron aioli

Lamb Rump, creamy polenta, wild mushroom fricassee and apricot chutney

Sage roasted chicken breast, fondant potato, brioche sandwich, brocolini, watercress

DESSERT

Individual Bombe Alaska

Christmas Pudding with bandy sauce

English sherry trifle

White chocolate & vanilla panna cotta

Minimum 10 pax

Includes...

Christmas Table Centerpieces

Bon-bons

Red & green napkins

