

Christmas Menu

2022

ALTERNATE SERVE MENU

2 COURSE \$42PP | 3 COURSE \$47PP

Canapes on arrival \$8pp

Bread Basket

Entree

Prawn, mango and avocado salad

Marinated chicken skewers, cous cous, mint yoghurt

Crumbed brie, beetroot, baby cos salad with aioli dressing

Cured Atlantic salmon, horseradish cream, fennel, orange

Chicken and mushroom vol au vent

Main

Confit duck maryland, dried fruit fregola, orange glaze

Pork wrapped in prosciutto, apple sauce, duck fat potatoes, buttered peas

Chicken roulade with thyme stuffing, brown sugar sweet potato

Dessert

Pavlova with fresh fruit, coulis and mango gelato

Chocolate and cointreau mousse, meringue shards

Mini trifle (custard, jelly & marinated fruit)

Bread & butter pudding with orange caramel sauce
& salted caramel gelato

Tea & Coffee Station

A Time to Share

2022 CHRISTMAS BUFFET

2 COURSE BUFFET \$42PP

Canapes on arrival \$8pp

Bread Basket

MAIN COURSE

Mustard crusted roast beef, roast pork, roast turkey

Duck fat potatoes, steamed buttered vegetables, maple roasted pumpkin or sweet potato

Sauces & condiments

DESSERT

Pavlova with fresh fruit, coulis & mango gelato

Chocolate & cointreau mousse with meringue shards

Mini trifle (custard, jelly, marinated fruit)

Bread & butter pudding with orange caramel sauce & caramel gelato

Tea & coffee station

SEATED BANQUET

SERVED TO TABLE TO SHARE \$35PP

Bread Basket

MAIN COURSE

Selection of 2 roast meats (beef, pork or turkey)

Roast & steamed vegetables

sauces & condiments

DESSERT

Chocolate & cointreau mousse with meringue shards

Trifle (custard, jelly, marinated fruit)

Tea & coffee station