

ALTERNATE SERVE MENU
2 COURSE \＄45PP｜ 3 COURSE \＄53PP
CANAPES ON ARRIVAL \＄12PP
BREAD BASKET


White fish crudo，avocado，herbs，cucumber \＆lime dressing
Prawn cocktail with rockmelon \＆mary rose sauce
Crumbed camembert，beetroot，baby cos walnut dressing
Tomato，peach，rocket salad with fresh burrata

Chicken supreme with bread stuffing，maple roasted sweet potato，broccolini \＆jus Glazed ham，warm goats cheese \＆roasted sweet potato salad，steamed bean

Roast pork roast，roast potato，buttered peas \＆apple sauce Slow cooked duck maryland，roast root vegetables \＆cherry glaze


Trifle（Custard，jelly，marinated fruit \＆cake） Frangipani \＆cherry tart with mascarpone

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Festive season meringue roulade with fresh fruit
Coconut panna cotta with roasted pinapple Christmas pudding with brandy custard

## CHRISTMAS BUFFET

## 2 COURSE BUFFET \$45PP <br> CANAPES ON ARRIVAL \$12PP

BREAD BASKET

## Main

Mustard crusted roast beef, roast pork, roast turkey
Duck fat potatoes, steamed buttered vegetables, maple sweet potato \& cauliflower mornay Sauces \& condiments


Pavlova with fresh fruit \& mango coulis Chocolate \& cointreau mousse with honeycomb

Trifle (custard, jelly, marinated fruit \& cake)
Bread \& butter pudding with orange caramel sauce


