

MERRY CHRISTMAS



3 COURSE CHRISTMAS MENU

\$62.00 per person, select 2 dishes from each course, served alternatively.

ENTREE

House-cured Gravalax of Salmon, Honey Mustard Sauce, Asparagus & Fennel Salad

~

Pan-fried Vegetable Rosti dressed with Caramelized Onions & Crumbled Fetta Cheese (v)

~

Double Marinated Eye Fillet of Beef with Roasted Bell Pepper, Coriander & Four Spiced Vinaigrette Salad

~

Prawn & Avocado Salad served with Baby Cos Lettuce

~

Duck Breast with Pears, Watercress & Walnuts

~

Tuna with a Sesame Crust, served on Rice Noodles

MAIN

Dijon Pan-seared Atlantic Salmon Fillet with Spinach, Duchess Potatoes & Saffron Beurre Blanc

~

Pork Medallions with Potato Rosti & Madeira Sauce

~

Scotch Fillet (250gms) with Potato Lionaise, Seasonal Greens & Green Peppercorn Sauce

~

Pan-fried Chicken Breast with a Pumpkin, Sweet Potato & Roasted Zucchini Salad, Lime Marmalade Dressing

~

Grilled Vegetable Stack served with a Tomato Concasse (v)

DESSERTS

Individual Christmas Pudding with Warm Custard

~

Chocolate Mousse Tart with Fresh Berries

Warm Apple Strudel with Homemade Custard

~

Individual Pavlova with Fresh Fruit & Cream

~

Homemade Fruit Parfaits with skewered Fresh Fruit

TRADITIONAL CHRISTMAS BUFFET

\$55.00 per person, dessert served individually at tables.

HOT CARVERY

Leg of Ham with a Champagne Glaze

~

Roasted Turkey Breast with Cranberry Jus & Traditional Stuffing

HOT ITEMS

Atlantic Salmon Wellington

~

Oven-baked Potatoes in Olive Oil & Herbs

~

Seasonal Garden Vegetables

COLD ITEMS

Double Marinated Beef Fillet with Rich Jus

~

Garden Salad with Balsamic Vinaigrette

~

Sweet Potato Salad with Baby Spinach, Pine Nuts, Parmesan & Grain Mustard Dressing

~

Traditional Caesar Salad

~

Fresh Avocado Salsa

~

Assorted Condiments & Crusty Bread Rolls

DESSERTS

Individual Christmas Pudding with Warm Custard

~

Fresh Fruit Platters

SURF & TURF BBQ BUFFET

\$38.00 per person, cooked fresh on the BBQ.

ON THE BBQ

250gm Sirloin Steak

~

Prime Aussie Beef Sausages with Onion

~

100gm Fillet of Atlantic Salmon with Cajun Spices

~

King Prawn Skewers

ACCOMPANIMENTS

Rosemary & Sea Salt Roasted Potatoes

~

Garden Salad with Balsamic Vinaigrette

~

Warm Roasted Vegetable Salad

~

Sliced Roma Tomato & Bocconcini Salad

~

Baby Rocket, Pear & Shaved Parmesan Salad

~

Condiments, Bread Rolls & Butter

DESSERTS

Fresh Seasonal Fruit

~

Assorted Teacakes & Gateaux

~

Selection of Tea, Coffee & Chocolates

CHRISTMAS COCKTAIL PARTY

\$42.00 per person, selection of the below per person.

COLD CANAPÈS

Smoked Salmon on Rye with Crème Fraiche & Dill

~

King Prawns wrapped in Snow Peas with a Mango Dip

~

Fetta wrapped in Chargrilled Zucchini (v)

~

Rare Roast Beef & Avocado Blinis

WARM CANAPÈS

Chorizo & Ricotta Involtinis

~

Lamb & Rosemary Pies

~

Moroccan Spiced Chicken Skewers

~

Chargrilled Scallops, Sauce Verde & Salmon Caviar

~

Chickpea Fritters with Chilli Mayonnaise (v)

HOT PAILS

Salt & Pepper Calamari & Chips

~

Butter Chicken & Basmati Rice

Selection of Tea, Coffee & Chocolates

CHRISTMAS BEVERAGE PACKAGES

PARTY STARTER

Red, White and Sparkling Wine

~

Local Beers, Full Strength and Light

~

Mineral Water and Soft Drinks

~

Seasonal Juices

\$8.00 per person, per hour

SOFT DRINK, JUICE & MINERAL WATER

Mineral Water and Soft Drinks

~

Seasonal Juices

\$4.50 per person

JUICES ONLY

Seasonal Juices

\$3.50 per person