

# XMAS FUNCTION MENU

## **OPTION 1**

#### FROM \$35.90\* Minimum 20 people

#### ENTRÈE

Butternut pumpkin and honey soup

Prawn and mango salad (V) crisp grissini, lime and cracked pepper dressing

**Mushroom risotto (V)** fresh basil, dried tomatoes, shaved parmesan and mascarpone

#### MAINS

**Combination roast pork, leg ham and turkey** served with roast vegetables

**Roast turkey, apricot & walnut stuffing** served with cranberry jus served with roast vegetables and greens

**Roast pork** caramelized apple sauce served with roast vegetables and greens

#### DESSERTS

**Traditional steamed Christmas pudding** double cream and custard

**Warm chocolate pudding** French vanilla anglaise, double cream and strawberries

**Traditional lemon tart** with lemon curd filling

All meals include bread roll, vegetarian options available on request

# OPTION 2 Silver Buffet

**\$65 PER PERSON** Minimum 20 people

#### **COLD SELECTION**

**Chef's selection of three salads** served with condiments and dressings

#### CHARCUTIER SELECTION

Leg ham

Salami and continental sausages Glazed chicken

Various breads

### HOT SELECTION

Roast turkey, apricot & walnut stuffing cranberry jus

Roast pork caramelized apple sauce and condiments

**Oven baked fish** macadamia nut crust with lemon butter sauce

Selection of traditional roast vegetables

Tea and coffee included

## OPTION 3 GOLD BUFFET

#### **\$72 PER PERSON** Minimum 20 people

#### **COLD SELECTION**

**Chef's selection of three salads** served with condiments and dressings

#### **CHARCUTIER SELECTION**

Leg ham Salami and continental sausages Glazed chicken

Mustard crusted beef

Various breads

## HOT SELECTION

**Combination of roast pork, leg ham and turkey** roast onion jus

**Grilled snapper** avocado, sweet chili and lime salsa

**Garlic and herb lamb** with rosemary jus

**Spinach and ricotta ravioli** with sauteed mushrooms and shaved parmesan

Selection of traditional roast vegetables

Tea and coffee included

#### \*1 CHOICE FOR EACH COURSE \*2 CHOICES PER COURSE

 2 course meal \$35.90 PP
 2 course meal \$47.50 PP

 3 course meal \$47.50 PP
 3 course meal \$56.90 PP

2 COURSE MEAL \$47.50 PP 3 course meal \$47.50 PP 3 course meal \$56.90 PP Alternative served meals

#### **BUFFET ADDITIONS**

Fresh cooked prawns \$18.50 PP Fresh oysters; half dozen \$25 PP, dozen \$45 PP Prawns, oysters, crab and mussels \$65PP

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