

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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