



## *Christmas Function Menu*

### **Prices**

(\$65 per head) 3x salad, 2x hot meats, 1 cold meat platter, 3x vegetables, 3x desserts

(\$75 per head) 3x salad, 3x hot meats, 2x cold meat platters, 4x vegetable's and 3x desserts.

(\$90 per head) 4x salads, 4x hot dishes, 3x cold meat platters and 5x vegetables, 4x desserts

(\$100 per head) 5x salads, 5x hot dishes, 3x cold platters, 6 x vegetables, 5x desserts

All inclusive of GST

### **Pasta & Salad**

Potato & spring onion salad

Tomato, Olive & cucumber salad

Basil pesto and red onion penne pasta

Tossed mixed leaf salad

Middle Eastern salad (cous cous)

Traditional Caesar salad

Roast kumara and orange salad

### **Hot meats**

Honey glazed slow baked ham on the bone (carvery)

Roast Beef Ribeye rubbed with wholegrain mustard & herbs

Butter Chicken Thighs with toasted cashews

Roast Merino lamb shoulder roast with mint sauce

Roast pork with sage stuffing and apple sauce

Oven baked white fish, with lemon butter sauce

Rosemary, orange & garlic infused chicken breasts

Grilled Salmon fillets with caper butter sauce

Stuffed turkey breasts with cranberry sauce

### **Cold Meat platters**

Selection of cured meats, chorizo sausage, peppered salami, smoked chicken, smoked salmon, roast beef with pickles and chutneys and fresh bread

Whole poached salmon with lemon and caper dressing, salad leaves and grilled prawns

Seafood selection of mussels, smoked salmon, prawns, scallops, smoked white fish, clams with dipping sauces

### **Vegetables & soups**

Minestrone soup with ciabatta

Creamy chicken, sweet chilli and pumpkin soup with bread rolls

Roast gourmet potatoes with rosemary butter

Honey and orange glazed carrots

Cauliflower with cheese sauce and garlic croutons

Steamed selection of seasonal vegetables

Potato, onion and parmesan gratin

Pan roasted Broccoli sultanas, garlic and pinenuts

### **Side dishes**

Chutneys, pickles, mustards, olives, pesto, gravy

Fresh bread rolls with butter

### **Desserts**

Pavlova with fresh strawberries and Chantilly cream

Xmas pudding with brandy custard

Traditional bread and butter pudding

Apple crumble with vanilla custard

Chocolate mudcake with chocolate sauce

Trifle with layers of peaches & raspberries, vanilla cream, jelly and sponge

Black forest gateaux with hazelnut cream

Cheeseboard with dried fruits, relish, crackers and grapes (\$5 extra per person)

Citrus Brulee with Italian biscuits

