



braided rivers
restaurant + bar

Christmas Banquet Menu

Two Courses - 48 Per Person
Three Courses - 58 Per Person

Entrée

Select One Platter

Cured Meats Platter

Including Capocollo, Pancetta, Calabrese Salami, Chorizo Sausage, Cured Smoked Venison Medallions, Duck Liver Pate w/ Port Jelly & Brioche & Parma Ham, Turkey & Chestnut Terrine w/ Cranberry Sauce
Served w/ Pickled Vegetables, Kalamata Olives & Assorted Chutneys

Seafood Platter

Orange Glazed Escabeche Prawns, Salmon Gravlax & House Smoked Fish
Add Oysters (Natural) At Extra Cost
Served w/ Crisp Ice Berg Lettuce, Lemon Wedges & Seafood Dressing

Mains

Select Any Three Items

Roast Chicken Breast

w/ Sage & Pistachio Stuffing

House Smoked Chinook Salmon

w/ Balsamic Glaze & Cottage Cheese

Mustard Rubbed Beef Rib

w/ Yorkshire Puddings, Horseradish Cream & Jus

Baked Champaign Ham

w/ Old Fashion Apple Sauce

Whole Baked Fish Stuffed

w/ Lemon & Fine Herbs Over Braised Fennel

Braised Ox Cheek & Semolina Dumplings





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Vegetables & Salads

Select Any Six Items

Steamed Gourmet Potatoes w/ Minted Butter

Green Beans w/ Almond Butter

Cauliflower w/ Cheese Sauce

Assorted Roast Vegetables

Honey & Orange Glazed Carrots w/ Toasted Sesame Seeds

Traditional Caesar Salad

Tossed Garden Salad

Russian Potato, Gherkin & Bacon Salad

Penne Pasta Salad

Moroccan Spiced Cous Cous Salad

Curried Egg Salad

Served w/ Vinaigrette & Mayonnaise

Desserts

Select Any Three Items

Christmas Cream Brulee w/ Frosted Berries

Individual Peach & Raspberry Trifle

Christmas Plum Pudding w/ Brandy Sauce

Homemade Fresh Fruit Salad

Passion Fruit & Pineapple Rice Conde

All Desserts Served w/ Whipped Cream & Anglaise Sauce

Individual Pavlova w/ Whipped Cream & Kiwifruit