

## **SET MENU**

### **Christmas Menu #1 Plated Meal - \$45.50/guest**

Handmade Dinner Roll

#### **Entrée**

Creamy Roast Butternut Pumpkin Soup

With Swirl of Sour Cream

#### **Main Course**

Christmas Duo – Each Guest receives both Turkey & Ham

Roasted Turkey with pistachio nuts & dried fruit stuffing.

Served with cranberry sauce.

Together With

Hot Ham off the Bone Oven roasted with brown sugar and Dijon mustard, served with Cumberland sauce.

Main Courses will be accompanied with full festive trimmings of market fresh vegetables and roasted potato.

#### **Dessert**

Christmas Trifle

Sherry laced jam sponge layered with seasonal fruit.

Topped with custard, coconut, grated chocolate & cream

**Christmas Menu #2 - \$47.50/guest**

Delivery Only - \$42.50/guest

**COLD BUFFET**

**Cold Platters**

Honey Ham off the Bone with Fresh Pineapple

Gourmet Roasted Chicken with Encrusted with Honey Pumpkin

Cold King Prawns with Cocktail Sauce

**Potato, Salads & Bread**

Tossed Leaves, Tomato, Olive Oil, Fetta & Purple Onion

Pesto Mayonnaise Pasta Salad

Traditional Coleslaw

Potato Salad with Shallots, Chives & Mustard Dressing

Chick Pea, Celery with Cumin & Coriander Yoghurt Dressing

Bread & Butter Selection

**Dessert**

Mixed Berry Tiramisu

Pavlova with Strawberries & Cream with Grated Chocolate

Christmas Puddings with Brandy Custard & Cream

**Christmas Menu #3 - \$47.50/guest**

Delivery Only - \$45.50/guest

**TRADITIONAL ROAST**

**Carvery**

Seasoned Roast Turkey with Roasted Garlic Jus & Cranberry Sauce

Roast Pork with Sea Salt Crackling

**Vegetables**

Cheddar Encrusted Creamy Garlic Potatoes

Orange Glazed Carrots

Crumbed Cauliflower

Mediterranean Charlotte – Zucchini, Egg Plant, Tomato, Purple Onion & Topped with

Pesto Crumbs

**Accompaniments**

Bread & Butter Selection

Red Wine Jus

**Dessert**

Choux Pastry Selection – Chocolate Éclairs/Profiteroles & Paris Bres

Christmas Florentine Cookies with Chocolate Base

Christmas Puddings with Brandy Custard & Cream

**Christmas Menu #4 - \$49.00/guest**

Delivery Only - \$47.50/guest

**HOT & COLD SELECTIONS**

**Carvery**

Roast Turkey with Orange Marmalade Glaze

Roasted Garlic & Red Wine Gravy and Cranberry Sauce

**Cold Platters**

Honey Leg Ham with Fresh Pineapple

Cold King Prawns with Cocktail Sauce

**Vegetables, Salads & Accompaniments**

Gourmet Potato Salad with Baby Spinach & Camembert Cheese

Greek Salad with Creamy Fetta & Olives

Creamy Garlic Potato Bake

Honey Roasted Pumpkin

Buttered Green Beans

Cauliflower Au Gratin

Crusty Bread Rolls & Butter

**Dessert**

Handmade Bee Sting with Custard Cream & Strawberries

Traditional Christmas Trifle with Cream

Chocolate Rum Pie

**Christmas Menu # 5 - \$58.50/Guest**

Delivery Only - \$52.00/Guest

**Carvery**

Roast Turkey stuffed with Pistachio Nut and Dried Fruit

Roast Pork with Sea Salt Crackling

Roasted Garlic & Red Wine Gravy and Cranberry Sauce

**Cold Platters**

Honey Ham off the Bone with Fresh Pineapple

Gourmet Roasted Chickens with Sausage Meat Stuffing

Cold King Prawns with Cocktail Sauce

**Vegetables, Salads & Accompaniments**

Gourmet Potato Salad with Baby Spinach & Camembert Cheese

Greek Salad with Creamy Fetta & Olives

Creamy Garlic Potato Bake

Honey Roasted Pumpkin

Buttered Green Beans

Cauliflower Au Gratin

Crusty Bread Rolls & Butter

**Dessert**

Mixed Berry Tiramisu

Pavlova with Strawberries & Cream with Grated Chocolate

Christmas Puddings with Brandy Custard & Cream

## **SET MENU**

### **Christmas Menu # 6 - \$58.50/guest**

Not Available as a Delivery

Handmade Dinner Roll

## **Entrée**

Cold King Prawn Salad

Served on a bed of mixed lettuce and masked with mango salsa.

## **Main Course**

### Christmas Duo

Roasted Breast of Turkey -Stuffed with pistachio nuts & dried fruit.

Served with cranberry sauce.

and

Hot Ham off the Bone Oven roasted with brown sugar and Dijon mustard, served with Cumberland sauce.

Main Courses will be accompanied with full festive trimmings of market fresh vegetables and roasted potato.

## **Dessert**

Handmade Plum Puddings

Seeped in brandy and served with sauce Anglaise and double cream.

## **Cheese Platters**

One Per Table to Share

A selection of Australian & International Cheese.

Served with fresh & dried fruit with crackers.

## **SET MENU**

### **Christmas Menu # 7- \$62.00/guest**

Not Available as a Delivery

#### **Pre – Dinner (On Guest Arrival)**

Prawn Nori Rolls with Wasabi & Japanese Soy

Garlic Chicken on Hot Turkish Bread with Hummus

Tandoori Beef on Pappadum

#### **ENTRÉE**

Chicken & Vegetable Parcel

Pan seared chicken breast and spring vegetables bound in a cream cheese sauce  
and

encased in filo pastry. Oven baked and served with a sweet Galliano sauce

#### **MAIN COURSE - Alternate Placement**

Roasted Breast of Turkey

Stuffed with pistachio nuts & dried fruit. Served with cranberry sauce. Accompanied  
by roasted potato & market fresh vegetables.

Or

Warm Seafood Salad

Prawn/Scallops/Fish/Calamari tossed in fresh garlic & ginger, sautéed in Asian sauces  
and served on a bed of mixed lettuce

#### **DESSERT**

Choux Pastry Selection – Chocolate Éclairs/Profiteroles & Paris Brest

Or

Handmade Plum Puddings seeped in brandy and served with sauce Anglaise and  
double cream.

Tea/Coffee & Florentine

8 Selections Plus Dessert & Cheese - \$49.50/guest

### **Christmas Tapas**

10 Selections Plus Dessert & Cheese - \$58.00/guest

12 Selections Plus Dessert & Cheese - \$62.50/guest

### **On Arrival**

Asparagus, Butternut & Gruyere Cheese Cocktail Crepes

Spicy Chicken Polpetti with a Savoury Pikelet & Capsicum Relish

Rare Roast Beef, Zucchini Chips & Olive Tapenade en croute

Poached Pear, Walnut & Creamy Brie Filo Cups

Thai Green Chicken Skewers

### **Main Fare**

Spinach and Ricotta Filo parcels with chutney

Fish Gijon's with Tartare dipping sauce

Sichuan Pepper Fried Squid with Green chilli dipping sauce

Garlic Marinated Prawns Wrapped in Asian Wonton

Crunchy Rice Paper Rolls with Chicken & Peanuts

Tiny Tarts with Smoked Salmon, Dill & Mascarpone

Turkey & Cranberry Wellingtons

Seafood Chowder in Japanese Spoons

Turkey Mignons with Cranberry Glaze

Asparagus Spears wrapped in Leg Ham with Mustard Hollandaise

### **Dessert – Please Select 3 Items**

Baby Plum Puddings

Mini Meringue Stacks

Sherry Trifle in Shot Glasses

Drunken Strawberries

Christmas Florentine