



Christmas Buffet Menu

\$48.00 PER PERSON

MAIN COURSE

Hot Roast Beef

Hot Roast Pork

Hot Roast Turkey

served with all the trimmings

Cold Roast Chicken Platter

Cold Ham & Salami Platter

Roasted Potato & Pumpkin

Fresh Steamed Green Vegetables

Creamy Potato Salad

Garden Salad

Fresh Bread Rolls

Add Fresh Prawns & Oysters

\$10 Per Head

A tea & coffee station will be available throughout your function

DESSERT

Plum Pudding & Custard

Chocolate Mud Cake

Fresh Seasonal Fruit Salad

Citrus Tart

served with Passionfruit Coulis

Cheesecake

served with Mixed Berries

Chocolate Mousse



Christmas Menu One

2 COURSE \$37.50 PER PERSON

MAIN COURSE

Fresh Bread Roll

Roast Pork

Roast Turkey

Roast Ham

served with traditional Christmas Stuffing,
Apple & Cranberry Sauce & a Rich Demi Glaze

Main Course

served with Roasted Potato, Pumpkin
& Seasonal Green Vegetables

DESSERT

Plum Pudding

served with Brandy Custard & Ice Cream

A tea & coffee station will be available throughout your function



Christmas Menu Two

2 COURSE - \$47.50 PER PERSON

3 COURSE - \$57.50 PER PERSON

ENTREE

Herb Crusted Chicken Tenders

served with Roquette Salad & Aioli

Grilled Chicken, Spicy Chorizo Sausage, Roasted Cashews

served with Roquette Salad and an Avocado Dressing

Roasted Pumpkin, Sundried Tomato and Feta filled Field Mushrooms

served with Mesclun and Hollandaise Sauce

Coconut Crumbed Prawns

served with a Roquette and Mango Salad

MAIN COURSE

Twice Cooked Pork Belly

served on Potato Mash, Steamed Greens and an Apple, Ginger and Coriander Chutney

Slow Roasted Garlic & Rosemary Lamb Shank

served with Roasted Root Vegetables

Cheese, Mushroom & Leek Stuffed Chicken Breast

served with Creamy Mash Potato

Asparagus, Broccoli and a Pink Peppercorn Sauce

Grilled Salmon Fillet

served with Creamy Mash Potato, Asparagus

Broccoli and a Lemon & Caper Butter

DESSERT

Mixed Berry Cheesecake

served with Raspberry Coulis, Double Cream and chocolate Ganache

Rich Chocolate Cake

served with Warm Chocolate Fudge, Double Cream
& Mixed Berry Compote

Plum Pudding

served with Brandy Custard, Vanilla Ice Cream & Cherries

Lemon Meringue Pie

served with Citrus Sauce, Double Cream & Raspberries

A tea & coffee station will be available throughout your function