

CHRISTMAS MENU 2010

PLATED MENU

ENTREE

Select two of the following

- * Creamy chicken vol-u-vonts with spinach and cranberries
- * Smoked salmon pinwheels filled with cream cheese served with salad, capers and red onion
- * Mint jelly glazed lamb rump with caramelized onion tartlet
- * Parmesan wafer filled with a chunky ratatouille and fresh spinach

MAINS

Select two of the following

- * Pork loin stuffed with Xmas fruits and sage jus
- * Turkey & ham duet with cranberry jus
- * Ham, prawn and avocado filo with garlic cream sauce
- * Salmon fillet topped with a tomato & mango salsa

All mains are served with Duchesse potato and steamed market vegetables

DESSERTS

Select two of the following

- * Traditional Xmas pudding with brandy custard
- * Pavlova with fresh fruit and whipped cream
- * Banana and macadamia nut pudding with butterscotch sauce
- * White chocolate mousse pyramid with raspberry coulis and mint leaf lollies

2 COURSE \$40.95 PER PERSON

3 COURSE \$45.95 PER PERSON



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Buffet Menu

Bread roll and butter

Sage and garlic roast turkey or honey glazed ham

Cold meat platter- ham, chicken, salami

Potato gratin

Steamed market vegetables

Potato salad, garden salad and coleslaw

Assortment of Gateaux's and tarts including
Xmas pudding with brandy custard

\$35.95 PER PERSON



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PLATED ROAST MENU

Alternative Drop

Select two roasts

- * Mustard crusted beef
- * Crispy crackling pork
- * Sage and garlic toast turkey
- * Honey glazed ham

All roasts are served with roasted garlic buttered potatoes, roasted pumpkin, seasonal market vegetables and gravy

Select two desserts

- * Pavlova with fresh fruit salad and whipped cream
- * Warm Xmas pudding with brandy custard
- * Apple Crumble and warm vanilla custard
- * Strawberry cheesecake Xmas berry compote

\$26.95 PER PERSON

