



# Christmas

## Party / Function

### 2 or 3 Course Sit Down Meal Menu

#### Entree

##### CHOICE OF 1

- Caramelised butternut pumpkin soup with cheese crouton (gf option)
- Smoked chicken, avocado & peanut rocket salad with orange vinaigrette (gf)
- Terrine of turkey, baked ham & charred vegetables with cranberry jelly and citrus rocket (gf)

#### Mains

##### ALTERNATE DROP - CHOOSE 2 OF THE FOLLOWING MAINS OPTIONS

- Honey baked premium ham off the bone with apple cider jus, roasted chat potatoes and baked thyme buttered vegetables (gf)
- Roasted lemon thyme chicken breast with garlic roasted potatoes, baked buttered vegetables & charred corn champagne crème (gf)
- 8 hr slow cooked premium beef roast with baked rosemary potatoes, thyme roasted vegetables and pan jus with French Dijon (gf)
- Baked freshwater Barramundi fillet with lime caper beurre blanc sauce, French fries & side Ceasar salad (gf option)

#### Dessert

##### ALTERNATE DROP - CHOOSE 2 OF THE FOLLOWING

- Twice steamed netted plum pudding with brandy custard & vanilla bean Chantilly crème
- Pavlova with cinnamon berry compote, vanilla crème & fresh fruit (gf)
- Sticky date pudding with salted butterscotch & vanilla bean ice cream
- Liquor minted strawberries, crème custard & soft vanilla sponge (gf)

Christmas Menu Includes: coordinated linen, Christmas bon bons, centre pieces, full waiter service, private room. (room hire fee applies)

**2 COURSE**  
**\$42<sup>00</sup>** per head (inc gst)  
**Entrée & Main or**  
**Main & Dessert**

**3 COURSE**  
**\$49<sup>00</sup>** per head (inc gst)  
**Entrée & Main**  
**& Dessert**