

# Christmas

## Party / Function 2 or 3 Course Sit Down Meal

### 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 & citrus rocket (gf)

### Mains

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

- Honey baked premium ham off the bone with roasted chat potatoes and baked thyme buttered vegetables (gf)
- Roasted lemon thyme chicken breast with garlic roasted potatoes, baked buttered vegetables & charred corn (gf)
- 8 hr slow cooked premium beef roast with baked rosemary potatoes, thyme roasted vegetables and pan jus (gf)
- Baked freshwater Barramundi fillet with lime caper sauce, crispy chips & side Caesar salad (gf option)

### Dessert

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

- Plum pudding with brandy custard & vanilla bean Chantilly crème
- Pavlova with 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**  
**\$48.95** per head (inc gst)  
**Entrée & Main or  
Main & Dessert**

**3 COURSE**  
**\$56.95** per head (inc gst)  
**Entrée & Main  
& Dessert**

**Call for**  
assistance & bookings  
**3208 8122**  
or  
email: [operations@  
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**BOOKINGS  
ESSENTIAL!**