



CHRISTMAS FUNCTION MENUS

CHRISTMAS SET MENU

TWO COURSES 60

THREE COURSES 69

TO START

GARLIC BREAD v

warm organic ciabatta, garlic & rosemary butter, smoked salt

ENTRÉE

RARE BEEF CARPACCIO gf | df*

baby rocket, pear, aged balsamic, Kikorangi blue cheese, truffle oil, smoked salt

SALMON & QUINOA SALAD gf

roast pumpkin, red quinoa, marinated feta, pumpkin seeds, watercress, balsamic reduction, chilli threads & cranberry

SNAPPER CEVICHE gf | df

pineapple salsa, coriander, coconut, lime, compressed cucumber & herb, chilli rice crisp

MAINS

EYE FILLET WITH ROSEMARY & CONFIT GARLIC gf

truffled gourmet potatoes, buttered baby spinach, honey glazed baby carrots, port wine demi glaze

MAPLE PINEAPPLE GLAZED HAM gf

roast pumpkin with walnut, green beans with orange zest, balsamic & bacon, shaved apple and fennel slaw, pear ginger gel

PAN ROASTED SALMON FILLET WITH BROWN BUTTER & TARRAGON gf

buttermilk mashed potatoes with lemon & soft herbs, asparagus spears, chive noisette

DESSERT

VANILLA BEAN CRÈME BRÛLÉE

cardamom & crystalised ginger cake, citrus mascarpone

STICKY XMAS STEAMED PUDDING

spiced rum anglaise & vanilla ice cream

gf gluten free | df dairy free | v vegetarian | vg vegan | * by request

CHRISTMAS BUFFET MENU

ONE HOT DISH, TWO SIDES, ONE DESSERT	40
TWO HOT DISHES, TWO SIDES, ONE DESSERT	50
TWO HOT DISHES, THREE SIDES, TWO DESSERTS	60
THREE HOT DISHES, THREE SIDES, TWO DESSERTS	70

TO START

BREAD SELECTION

selection of artisan breads and dinner rolls served with garlic butter, olive oil and balsamic reduction

HOT DISHES

MAPLE & CITRUS GLAZED CHAMPAGNE HAM

maple glazed ham spiced with star anise, clove and cinnamon, granny smith apple butter

ROAST TURKEY

brie & prune stuffing, sage butter, vanilla jus

LEG OF LAMB

5 hour roast lamb with garlic, rosemary & thyme, mint jus, demi glaze

ROAST BEEF

sirloin of beef, horseradish cream, caramelised onion, port wine demi glaze

SALMON

baked salmon fillet, fine herbs, lemon caper sauce

SIDES

DUCK FAT & ROSEMARY ROASTED POTATOES

SLOW ROASTED ROOT VEGETABLES

brown butter & thyme

MEDITERRANEAN COUSCOUS SALAD

roasted peppers, feta, lemon vinaigrette

CLASSIC CAESAR SALAD

crispy romaine, garlic croutons & parmesan

MARINATED KALE

spinach, candied nuts, orange segments, molasses vinaigrette, cranberries & pomegranate

DESSERT

STICKY DATE PUDDING

rum & toffee sauce, vanilla ice cream

PAVLOVA

chantilly cream, fresh fruits

ASSORTED CHEESECAKE

berry coulis

CHOCOLATE BROWNIE

ganache, berry compote, vanilla ice cream