

Christmas Packages

Inclusive of Christmas inspired centre pieces,
bon bons, room hire and staff | Min 30 pax

3 COURSE PLATED MENU | \$55 PP

Freshly baked bread rolls & butter

ENTRÉE

Gravalax salmon, baby cos heart, shaved parmesan,
croutons & caper dressing

MAIN

Bourbon glazed leg ham, roast turkey breast,
baby carrots, pumpkin puree & dauphinoise potatoes

DESSERT

Traditional Christmas cake with marinated cherries & chantilly cream
Served with tea & coffee

BUFFET MENU | \$65 PP

FRESH BAKERY SELECTION

HOT SELECTION

Roast turkey with sage onion stuffing
Maple glazed leg ham & traditional trimmings
Roasted potatoes, pumpkin & glazed carrots
Braised chicken in a red wine sauce
Creamed potato bake
Jasmine rice

SALAD SELECTION

Bacon & potato salad
Chef's garden salad
Traditional coleslaw
Carrot, almond, sultana and kale salad

DESSERT BAR

Christmas pudding with brandy sauce
Individual pavlova's
Assorted cake selection and pastries
Cheeseboard
Sliced seasonal fruit platters
Tea & coffee station