



*Christmas Function*  
*Table d'hôte Menu No. 1*

**Start**

Soup of the day with freshly baked dinner rolls

**Mains**

Oven baked turkey with walnut-sage stuffing and giblet gravy

*or*

Roasted beef scotch fillet with caramelized shallots and red wine glaze

*or*

Traditional honey glazed ham with apple sauce and gravy

*All mains are served with roasted gourmet potatoes and seasonal steamed vegetables*

**Desserts**

Individual pavlova with whipped cream and strawberries

*or*

Tropical fruit salad in lemon and passionfruit syrup

***Minimum of 20 guests***

***\$45.00 per person gst inclusive***



*Christmas Function*  
*Table d'hôte Menu No. 2*

**Start**

Soup of the day with freshly baked dinner rolls

**Mains**

Grilled fish of the day with steamed green lip mussels and shrimp on beurre blanc  
*or*

Oven roasted lamb rump with caramelized asparagus  
and grilled portobello mushroom served with sauce béarnaise  
*or*

Traditional manuka honey glazed ham with apple sauce and gravy

*All mains are served with roasted gourmet potatoes and steamed seasonal vegetables*

**Desserts**

Tropical fruit salad marinated in lemon and passionfruit syrup  
*or*

Chocolate marquise set on raspberry coulis and served with white chocolate run outs  
and hazelnut praline  
*or*

Apple and blueberry crumble with vanilla bean custard

***Minimum of 20 guests***

***\$54.00 per person gst inclusive***



## Christmas Function Buffet Menu No. 1

Soup of the day with freshly baked dinner rolls

### Salad selection

Young potatoes, crispy bacon and spring onion in a seeded mustard dressing

Fresh garden greens with tomato, cucumber, Spanish onion,  
toasted nuts and cranberries

Carrot julienne

Waldorf salad, celery, walnuts and grapes in a light lemon sour cream dressing

### Hot Dishes

Baked lamb and eggplant moussaka

Steamed seafood mix served with a white wine sauce

Roasted young rosemary potatoes

Seasonal glazed vegetables

### Carvery

Manuka honey glazed ham on the bone with traditional apple sauce and gravy

### Desserts

Traditional Christmas pudding with brandy custard

Tropical fruit salad with lemon-passionfruit syrup

Mince pies

Tea and coffee

*Minimum of 30 guests*

*\$46.00 per person gst inclusive*



## Christmas Function Buffet Menu No. 2

Cream of mushroom with fresh herbs served with freshly baked dinner rolls

### Salad selection

Crispy fresh cos lettuce with shaved parmesan, crispy bacon and croutons served with Caesar dressing

Young potatoes, sundried tomatoes and spring onion in an extra virgin avocado oil dressing topped with toasted sunflower kernels

Greek style salad with tomato, cucumber, Spanish onion and Kalamata olives topped with feta cheese, served with balsamic vinaigrette

### Hot Dishes

Grilled salmon medallions set on asparagus and served with lemon hollandaise

Beef and mushroom ragout with pearl onions

Roasted young potatoes

Medley of seasonal vegetables

### Carvery

Oven baked turkey with walnut-sage stuffing and giblet gravy

Manuka honey glazed ham on the bone with traditional apple sauce

### Desserts

Chocolate-raspberry trifle with whisky caramel

Fresh fruit salad

Creamed pavlova garnished with kiwifruit, strawberries and passionfruit

Mince pies

Tea and coffee

*Minimum of 30 guests*

*\$54.00 per person gst inclusive*