



Christmas Party Menu 2017

Entrées

Chilled Prawns with a Cabbage & Crispy Noodle Salad & Asian Dressing
Pea & Goats Cheese Croquettes with Minted Pea Puree (v)
Prosciutto & Poached Pear Salad with Persian Fetta & Micro Herbs
Thai Beef with Asian Vegetables & Glass Noodles with a Chilli Lime Dressing
Pumpkin & Sage Ravioli with Blue Cheese Cream & Sugared Walnuts

Mains

Char Grilled Beef with Horseradish Mash, Asparagus, Charred Onion & Jus (gf)
Baked Turkey Breast with Roasted Capsicum, English Spinach & Sweet Cranberry Chutney (gf)
Lime & Coconut Crusted Atlantic Salmon with Braised Rice, Bok Choy & Lime Soy Glaze Pinenuts (gf)
Crispy Skinned Chicken Supreme with Sweet Potato Mash, Wilted Kale & Jus (gf)
Caramelised Onion & Pumpkin Tart with Rocket & Pinenut Salad (v)
(All Main Courses served with Seasonal Vegetables)

Desserts

Vanilla Panna Cotta with Freeze Dried Strawberries & Gelato (gf)
Trio of Sorbet (gf)
Traditional Steamed Pudding with Rum Infused Apricots & Brandy Anglaise
Eton Mess with Blueberry Cream & Seasonal Fruit (gf)
Rocky Road Tart with Coconut Sorbet

Including Bread, Steamed Vegetables, Tea & Coffee, Bon Bons

2 Course Menu \$65

3 Course Menu \$78

*Accor plus discounts are not valid with this menu
Groups of 20 people or more please choose two selections in each course which is served alternately*