



Christmas Set Menu NO 1

Christmas platter to share , smoked and cured meats, pate, beef and chicken skewers,
Garlic prawns and crispy garlic bread

Main Fare

Maple roasted Turkey breast w chestnut and bourbon marinated cranberry stuffing
and a Riesling gravy

or

Oven baked Salmon w a white miso and roasted lime topping
over a crisp soy butter

or

Mustard and Clementine slow roasted ham w mandarin compote
and mushroom jus

or

Vegetarian grilled mushrooms on garlic mash
with lemon butter sauce

*All main fares are accompanied w minted peas , fresh asparagus , roasted pumpkin,
young potatoes , all served platter style for sharing*

Desserts

Gourmet ice creams w meringue and fresh strawberries

Chocolate mousse w cassis marinated berries and Chantilly cream

Two Course - Entrée & Main \$50 per person

Three Course - Entrée, Main & Dessert \$60 per person

Entire table to be on same menu option, either 2 or 3 course

Non-refundable deposit of \$20 p.p. applies

Minimum 12 people per booking