



Christmas Set Menu NO 2

Christmas platter to share w 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

Char grilled port wine marinated beef rib-eye , cooked medium,
w roasted garlic jus

or

Vegetarian grilled mushrooms on garlic mash ,
w lemon butter

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

Desserts

Chocolate brownie w cassis marinated berries and Chantilly cream

Gourmet ice cream w meringue and fresh strawberries

Strawberry pudding w lite berry jelly and fresh cream

Two Course - Entrée & Main \$55 per person

Three Course - Entrée, Main & Dessert \$66 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