



# Menu

## CHRISTMAS SET MENU

\$70.00 per person

### ENTRÉE

(Please select two of the following)

ROASTED PUMPKIN SOUP *finished with crème fraiche & fried leek julienne (GF) (V)*

CONFIT SCALLOP SALAD *with rocket, fennel, mash, orange & citrus dressing*

HALF DOZEN OYSTERS *served natural with lemon*

CHICKEN LIVER PARFAIT *with lavosh and pickled vegetables*

ROAST PUMPKIN SALAD *with candied walnuts, grilled halloumi, quinoa & red peppers (GF)*

### MAIN COURSE

(Please select two of the following)

HONEY GLAZED TURKEY BALLOTINE *with green bean almandine & cranberry jus*

GRILLED EYE FILLET OF BEEF *with a potato rosti, caramelised onions & a rich red wine reduction (GF)*

OVEN BAKED ATLANTIC SALMON *served with green pea risotto finished with a white wine dill cream sauce (GF)*

RATATOUILLE *vegetable stack with charred ciabatta and salsa verde (V)*

### DESSERT

(Please select two of the following)

PAVLOVA

CHRISTMAS PUDDING

BLUEBERRY BRULEE CHEESECAKE *on a berry coulis*

FRANGELICO CHOCOLATE CUPS *with chocolate mousse and candied hazelnut*

LOOSE LEAF TEA AND FRESHLY BREWED COFFEE



# Menu

## CHRISTMAS BUFFET MENU

\$67.50 per person

### ENTRÉE

TASMANIAN GOURMET PLATTER *with prawns, oysters, smoked salmon, smoked meats and other delicacies (GFO)*

### MAIN COURSE BUFFET

**FORK DISH** *(Please select one of the following)*

VEGETARIAN RAVIOLI *in a rich Neapolitan sauce finished with spinach and basil (V)*

THAI GREEN CURRY CHICKEN *with steamed jasmine rice (GF)*

SEAFOOD MARINARA LINGUINI *in white wine cream and fresh herbs*

BEEF ROGAN JOSH *with cardamom basmati rice (GF)*

**CARVERY** *(Please select two of the following)*

LEMON AND PAPRIKA ROASTED CHICKEN (GF)

PORK SIRLOIN *with apple sauce and crackling (GF)*

ROASTED LONGFORD BEEF SIRLOIN *encrusted with wholegrain mustard (GF)*

ROAST TURKEY BREAST *with cranberry sauce and walnut and herb stuffing*

ROSEMARY AND GARLIC INFUSED BUTTERFLIED LEG OF LAMB (GF)

HONEY GLAZED LEG OF HAM

*Includes demi-glace, roasted potatoes, roast pumpkin, steamed seasonal vegetables tossed in butter and herbs, fresh bread selections and condiments, potato salad, tossed leafy green salad, Caesar salad*

### DESSERT

*(Please select two of the following served alternate drop)*

PAVLOVA

INDIVIDUAL PLUM PUDDING *with brandy custard and Chantilly cream*

CHOCOLATE PETIT FOURS *Turkish delight and caramel*

BLUEBERRY BRULEE CHEESECAKE *on a berry coulis with pistachio praline*

LOOSE LEAF TEA AND FRESHLY BREWED COFFEE