

CHRISTMAS MENU





CHRISTMAS CANAPES

Minimum 10 guests. \$60 per person

Guests may select 7 canapes from the menu below.

COLD

- Turkey and Brie sliders with cranberry mayo*
- Prawn cocktail, Mary Rose in baby gem cup (I)*
- Ham hock terrine with seeded mustard*
- Goat's cheese and beetroot tartlets with balsamic glaze*
- Watermelon, cucumber and mint skewers with balsamic caviar*
- Devilled eggs with crispy pancetta*

HOT

- Rare roast beef in a mini Yorkshire pudding*
- Caramelised onion, mushroom and rosemary crostini with pomegranate seeds*
- Homemade turkey and cranberry sausage rolls*
- Pork belly bites with burnt apple purée and fried sage*
- Brie and cranberry parcels*
- Pigs in blankets in a mini brioche hot dog bun with honey mustard relish*
- Smoked ham croquettes with cranberry relish*
- Turkey and sage meatballs with a mulled wine glaze*

SWEET

- Mini Christmas pudding*
- Pavlova with summer fruits*
- Shot glass trifle*
- Gingerbread cheesecake*
- Australian artisan cheese board*

(I) = Imported



CHRISTMAS BUFFET

Minimum 20 guests | \$75 per persons

Guests may choose:

2 Cold Entrées | 2 Mains | 1 Side | 1 Salad | 1 Dessert

COLD

Prawn cocktail (I)

Smoked salmon, capers and lemon (I)

Compressed watermelon and feta skewers

Ham terrine

Roast pumpkin terrine

HOT

Maple honey mustard glazed ham

*Mustard and herb crusted roast beef with rosemary
gravy*

Roast turkey with stuffing

Miso glazed salmon (I)

Nut roast

SIDES

Pork and sage stuffing balls

Duck fat roast potatoes

Cauliflower cheese

Seasonal greens

Potato bake

SALADS

Beetroot and feta salad

German potato salad

Rocket, pear and walnut salad

Caesar salad

SWEETS

Christmas pudding with brandy crème anglaise

Sticky date pudding

Summer berries pavlova

Australian cheese board

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