

GROUP BUFFET MENU XMAS 2011

Hots:

- Roast Turkey – Cranberry sauce - Water chestnut stuffing.
- Roast lamb- Rosemary and garlic jus- mint jelly.
- Roast beef- Bundaberg rum jus- Horse radish puree. Onion Gravy.
- Roasted Root vegetables.
- Roast Kipfler potatoes.
- Grilled Barramundi.
- Panache of vegetable.
- Rosemary Mash potato.
- White Wine Mussels.
- Potato and leek soup.

Breads:

- Whole Cob, Dinner Rolls, Half Baguettes, Turkish Pide.

Condiments:

- Balsamic dressing, Virgin olive oil, Red wine vinaigrette, Tomato sauce, BBQ sauce,
Hot English mustard, Dijon mustard, American mustard, Seeded mustard, Humus,
Beetroot dip, Basil pesto.

Salad:

- Garden Salad
- Potato salad
- Coleslaw
- Caesar salad
- Greek salad

Deserts:

- Pannacotta's – berry compote.
- Pavlovas- fresh fruit –Chantilly cream.
- Christmas pudding- Brandy custard.
- Fruit mince pies.
- Cheese platter–water crackers – Fresh fruit- Nuts.
- Fruit Platter

Platters:

- Rockmelon poached scallops- Procuttio wrapped scallops.
- Meat platter- selection of cured, cooked and processed meats.
- Anti-Pasto platter.
- Pate – Lavash bread.
- Quiche –Vegetarian –Meat.

Seafood:

- Prawns
- Oysters

\$70 pp (min 30 pax)



SET CHRISTMAS MENU 2011

Selection of breads for the table

Individual seafood plate

- Consisting of Smoked salmon,
- Prawns,
- Oysters,
- Balmaine bugs,
- Blue swimmer crab.

Watermelon and Chambord consommé

Please select from one of the following

- A selection of salads and vegetables will be placed on all tables

Traditional Roast turkey

- with all the trimmings

or

Roast Beef complete

- with Yorkshire pudding

or

Grilled Barramundi

- with a hollandaise sauce

Dessert selection

- Berry compote Pannacotta's
- Pavlovas with Chantilly cream
- Christmas pudding with Brandy custard
- Fruit mince pies
- Cheese and fruit platter

\$47.50 pp (with soup \$55 pp)
(min 10 people, max 30 people)



CHRISTMAS DAY 2011

Hots:

- Pork leg with Honey and apple cider glaze.- Pistachio and cranberry stuffing
- Roast Turkey – Cranberry sauce - Water chestnut stuffing.
- Roast lamb- Rosemary and garlic jus- mint jelly.
- Roast beef- Bundaberg rum jus- Horse radish puree. Onion Gravy.
- Roasted Root vegetables.
- Roast Kipfler potatoes.
- Grilled Barramundi.
- Panache of vegetable.
- Rosemary Mash potato.
- White Wine Mussels.
- Poached Chicken breast set on Jasmine rice
- Watermelon and Chambord consume.
- Potato and leek soup.

Breads:

- Whole Cob, Dinner Rolls, Half Baguettes, Turkish Pide.

Condiments:

- Balsamic dressing, Virgin olive oil, Red wine vinaigrette, Tomato sauce, BBQ sauce, Hot English mustard, Dijon mustard, American mustard, Seeded mustard, Humous, Beetroot dip, Basil pesto.

Salad:

- Garden Salad
- Potato salad
- Coleslaw
- Rocket and pistachio coated goats cheese salad
- Caesar salad
- Greek salad
- Thai beef salad
- Tomato and bocconcini salad.

LUNCH BUFFET MENU

Deserts:

- Pannacotta's – berry compote.
- Pavalovas- fresh fruit –Chantilly cream.
- Christmas pudding- Brandy custard.
- Fruit mince pies.
- Cheese platter–water crackers – Fresh fruit- Nuts.
- Kids Lolly Bowl- Assortment of lollies for kids and adults.
- Cherry bowls.
- Macerated Strawberries

Platters:

- Rockmelon poached scallops- Procuttio wrapped scallops.
- Meat platter- selection of cured, cooked and processed meats.
- Anti-Pasto platter.
- Whole baked fish.
- Sashimi with nam jin dressing-soy – wasabi.
- Squid Platter with blue berry coulis
- Pate – Lavash bread.
- Quiche –Vegetarian –Meat.

Seafood:

- Prawns
- Crabs- Blue swimmers
- Morton/Balmaine Bugs
- Oysters

\$90 pp,
\$45 per child (under 14)
Infants (under 3 Free)

