



\*\*\*\*\* CHRISTMAS BUFFET \*\*\*\*\*

Lunch OR Dinner | Minimum 30 guests | \$75 PP

Price includes

Venue hire, table linen and decorations | Canapés on arrival | Full bar service available  
Front of house staff | Free onsite parking

On arrival

Chef's selection of canapés

Hot carvery

CHOOSE TWO

- Mustard and maple glazed champagne ham on the bone with apricot capsicum relish **G D**
- Turkey, cranberry and orange stuffed chicken breasts with white wine herb sauce **G D**
- Rosemary and garlic studded lamb with minted red wine jus **G D**

Hot selection

Spinach and ricotta ravioli in a rich basil napoli sauce with sun-dried tomatoes, kalamata olives, and parmesan **V**

Garlic, sea salt and thyme roasted gourmet potatoes tossed with balsamic red onion **G D V**

Fresh medley of seasonal market vegetables tossed in lemon zest and parsley butter **G D V**

Salads

Fresh garden salad of cherry tomato, cucumber, red onion, sun-dried pear and honey toasted walnuts and finished with creamy balsamic dressing **G D V**

Traditional greek salad of cherry tomato, cucumber, capsicum, red onion, kalamata olives, fresh basil and danish feta, bound with extra virgin olive oil **G V**

Roasted kumara and sautéed chorizo salad with smooth sour cream chive dressing, toasted pumpkin and sunflower seeds **G V**

Desert selection

Individual kiwi pavlovas with fresh chantilly cream, kiwifruit coulis, white chocolate coconut shards **G V**

Individual kiwi trifle glasses of layered sponge, mascarpone cream, custard, kiwifruit and berries **V**

Fresh seasonal fruit salad with fresh mint, blueberries and lemon sugar syrup **G D V**

To finish

Freshly brewed coffee and a selection of specialty teas