

****** CHRISTMAS PLATED ********

Lunch OR Dinner | 30-200 guests | \$82.5 PP

Price includes

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

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Entrée CHOOSE TWO served alternately between guests			Add-on side dishes additional \$7 PER ITEM SERVED PER TABLE OF 8	
	Selection of artisan breads with whipped butter, olive oil, hummus and housemade dukkah (one per table of 8)		Garlic, sea salt and thyme roasted gourmet potatoes tossed with balsamic red onion © ① ②	
	Chicken and pistachio terrine with plum chutney, micro salad and crispy focaccia wafers		Fresh garden salad of cherry tomato, cucumber, red onion, sun-dried pear and honey toasted walnuts and finished with creamy balsamic dressing (a) (b) (v)	
	Truffled wild mushroom, goats cheese and sage & onion marmalade on toasted brioche		Fresh medley of seasonal market vegetables tossed in lemon zest and parsley butter	
	Smoked salmon nestled on a sweet corn cake with avocado salsa and dill sour cream © D			
	Venison and grilled eggplant bruschetta with feta, beetroot relish and rocket		ssert selection OSE TWO served alternately between guests	
		Orange and cardamom white chocolate brulee with almond biscotti		
Main CHOOSE TWO served alternately between guests			Apple and raspberry crumble with coconut anglaise and fresh Chantilly cream 💟	
	Kawakawa rubbed lamb rump on potato gruyere gratin with spring pea puree and minted jus ©		Triple chocolate peppermint brownie trifle	
	Charmoula marinated chicken supreme on zucchini pumpkin pancake with rocket and cucumber yoghurt ©		Individual lemon meringue parfait with mascarpone cream	
	Bacon wrapped beef fillet with wild mushroom ragout, pumpkin parsnip dauphinoise and crispy paprika onion ©		To finish	
	Cider braised pork belly on green apple and kumara rosti with parsnip crisps and creamy brandy sauce		Freshly brewed coffee and a selection of specialty teas with Christmas chocolate	
	Saffron infused paella with olives, baby corn, capsicum, beans, cherry tomatoes		fudge square	

and finished with toasted almonds

GDV