

2012 Christmas Party Season

#2 Course \$35

3 Course \$45

#Select two from the following to be served on an alternate drop basis

Chefs selection of canapés on arrival additional \$15 per head

ENTRÉE

*Sesame tempura tiger prawns on shredded papaya and mango salad w/ crispy noodles and plum, ginger dressing.

*Bruschetta – Garlic croutons w/ slow roasted balsamic tomato's, grilled haloumi, avocado and rocket pesto.

* Shaved smoked Wagyu beef, fresh from our deli w/ watercress, cornichons, Turkish toast and horseradish crème fraiche.

*Pea & parmesan risotto w/ grilled asparagus and baby herbs.

MAINS

*Roast racks of lamb on buttery mash potatoes, peas and carrots and rosemary jus.

*Baked chicken breast, pocketed with sage and goats cheese on sautéed potatoes with lardons and peppers

*Roasted fillet of beef with fondant potatoes, creamed spinach on roasted shallots w/ bay leaf jus

*Grilled salmon w/ smoked tomato crumble on lemon pepper risotto and salsa verde

*Pan fried semolina gnocchi w/ caramelized onions, antipasti and baby beet salad, with crispy fried leeks

DESSERT

*Warm chocolate and hazelnut brownie w/ dark chocolate ganache and chocolate ice cream.

*Steamed golden syrup pudding w/ drunken figs, butterscotch and vanilla bean ice cream.

*Coconut panacotta with lychees, lychee syrup and ginger snap biscuit.

*Soft pistachio meringue w/ poached strawberries, blackberries and passion fruit butter.

BUFFET MENU \$35 per head incl. tea and coffee

minimum numbers 30 people

*Morrocan Spice Chicken on a bed of steamed cous cous & saffron Tzatziki.

*Fruiti Di Mare- Fresh seafood, gently poached and tossed with tomato's, herbs and lemon.

*Traditional Baked Ham on the Bone, mustard sauce & tomato relish.

SIDES

*Thyme & garlic roasted new potatos.

*Panache of steamed seasonal vegetables.

*Manuka honey roasted pumpkin & sweet potato's.

*Tomato, Spanish onion & basil salad w/ brown sugar & balsamic vinaigrette.

*Crisp salad leaves w/ salsa verde.

*Kinda cous cous- shredded wombok & iceberg lettuce, carrot and sprouts dressed w/ mustard aioli.

* Fresh tropical fruit salad tossed w/ mint, finished w/ passionfruit curd & blueberry syrup.

*Chocolate fudge brownie w/ dark chocolate ganache & strawberries.

*Cheese boards