

The Festive Season



Entrée

Homemade tomato & basil soup accompanied with freshly baked bread rolls.

Main Course

Roast turkey, chipolata and bacon roll with seasoned filling and dressed with the gravy of the roast. Complimented by roast potatoes, seasonal vegetables and traditional accompaniments.

Dessert

Christmas pudding with brandy custard.

To Finish

Warm mince pies & brandy butter.
Tea & coffee.



\$29 per person

Celebration Dinner



Please select one from the following:

Entrée

Oxtail & Sherry Soup.
Cantaloupe, melon & Prawn Cocktail.

Main Course

Roast turkey, chipolata and bacon roll with seasoned filling and dressed with the gravy of the roast.

Grilled Tasmanian salmon fillet with hollandaise sauce & asparagus.

Both dishes complimented by roast potatoes, seasonal vegetables and traditional accompaniments.

Dessert

Christmas pudding with brandy custard.

To Finish

Warm mince pies & brandy butter.
Tea & coffee.



\$35 per person

Christmas Buffet



To include the following:

Minestrone Soup with home-style baked bread rolls.

Roast turkey, chipolata and bacon roll with seasoned filling and dressed with the gravy of the roast.

Slow roasted beef with Yorkshire pudding.

Coronation chicken and rice.

Seasonal Vegetables and roasted potatoes complimented with traditional accompaniments.

Christmas Pudding with brandy custard.

Tiramisu Gateaux.



\$35 per person

Christmas Feast



To include the following:

Roast turkey with cranberries.

Slow roasted topside of beef crusted with seeded mustard.

Honey mustard glazed ham.

Poached salmon with prawns.

Traditional garden salad.

Potato & bacon salad.

Mediterranean vegetable & pasta salad.

Thai Vegetable Salad.

Continental cheeseboard with seasonal fruits and assorted savoury biscuits.

Selection of individual desserts.



\$35 per person