

# CHRISTMAS MENU

2 Course \$26.50 per person | 3 Course \$32 per person

All events include a bread roll on arrival and a self-serve tea and coffee station

## Entrée

*(Please select two dishes to be served alternate)*

Grilled Yamba prawns on a corn fritter stack including wilted spinach, cucumber ribbons and a coriander and lime aioli

Cajun chicken served with candied pecans on a light mixed salad drizzled with a zesty vinaigrette

Beef tortellini tossed with olives, semidried tomato and a pesto cream

Baked mushrooms stuffed with capsicum, butternut pumpkin and parmesan cheese on a bed of truffle butter risotto

## Main

*(Please select two dishes to be served alternate)*

Asian style vegetable and cashew stir fry with soy, chilli, ginger and fragrant jasmine rice

Sirloin steak served with creamy mash potato, lightly sautéed baby spinach, finished with a port jus

Dukkha crusted chicken breast on top of sweet potato, fried leeks and drizzled with a saffron yoghurt

Traditional Christmas dinner with roast turkey and pork served with roasted and seasonal vegetables, finished with a rich brown gravy

## Dessert

*(Please select two dishes to be served alternate)*

Traditional Christmas pudding served with crème anglaise and macerated strawberries

Warm sticky date pudding served with butterscotch sauce and whipped cream

Chocolate mud cake with chocolate ganache and mixed berry compote

Individual pavlova with seasonal fruit and cream Chantilly topped with a passionfruit syrup