

# CHRISTMAS EVENT PACKAGE

Unwind and celebrate with ease

Celebrate the season with our Christmas Lunch and Dinner packages, featuring exquisite catering options for your festive gathering. Choose from curated set menus, à la carte, or shared-style dining, all designed to bring a touch of joy and elegance to your holiday celebration.



# LUNCH AND DINNER PACKAGES

## Lunch 2-Course Set Menu

Your choice of any two courses (between entrée, main, dessert) with one item each

85 pp

Add on alternative serve

+10pp



## Lunch 3-Course Set Menu

Your choice of one entrée, one main and one dessert

105 pp

Add on alternative serve

+10pp



## Dinner 2-Course Set Menu

Your choice of any two courses (between entrée, main, dessert) with one item each

90 pp

Add on alternative serve

+10pp



## Dinner 3-Course Set Menu

Your choice of one entrée, one main and one dessert

110 pp

Add on alternative serve

+10pp



## 3-Course Shared Menu *(minimum 30 guests)*

Your choice of two entrées, two main courses, two sides, dessert table. Served family-style to the centre of table

100 pp





# LUNCH AND DINNER SET MENU

## ENTRÉE

Salad of roast beetroot, grapes, pickled celery, bitter leaves, vegan fetta and hazelnut

Tomato and shallot tart, cheese curl and petit salad

Buffalo mozzarella, fresh and preserved zucchini, green olive, pistachio and lovage pesto

Handmade tortellini of smoked trout, ricotta, peas and warm tartare

Organic grass-fed beef 'vitello tonnato', anchovy dressing, caper leaves and green beans

BBQ quail, harissa glaze, Moroccan braised chickpeas and almond salad

Chicken and leek terrine, tarragon mayonnaise, salad of parmesan, peas and their shoots

King salmon gravlax, avocado, crème fraîche, tomato vinaigrette and horseradish

Roasted scallops, spiced cauliflower, raisin salsa, yoghurt and curry leaves

## MAIN

Baked eggplant with charred pepper paste, almond skordalia, braised freekeh and confit tomato

Handmade Mushroom pithivier, potato purée, buttered kale, walnuts and madeira sauce

Roasted king salmon, prawn tortellini, confit tomato, saffron braised fennel, sauce of tomato and pine nut

Pan roasted barramundi, spinach dumplings, bourguignon style sauce

Roasted free range chicken breast, pumpkin gnocchi, sage brown butter, spinach and pan juices

Free range chicken Maryland, honey soy glaze, sweetcorn, shiitake mushrooms and spring onion dressing

Roasted pork belly, cashew romesco, honey-roasted carrots, pickled raisins and marjoram jus

Crisp twice cooked duck leg, butter beans "cassoulet", Tuscan cabbage and rosemary oil

Braised lamb shoulder, almond purée, parsley and mint salad, beans and anchovy

Grass fed eye fillet, roasted mushrooms, baked onion and crisp potato duchess, bay leaf jus +6 pp

## SIDE DISHES - 8pp

Twice-cooked potato, herb butter

Steamed broccolini, preserved lemon, chilli and almond

Truffled potato purée, lemon thyme

Honey roasted pumpkin, parmesan and salsa verde

## DESSERT

Warm chocolate fondant cake, orange whipped ganache, coffee hazelnut soil and vanilla ice cream

Chocolate blackberry tea cake, dark chocolate crèmeux, berry compote chocolate sable

Passion fruit and coconut tart, coconut biscuit, apricot and passion fruit compote, coconut Namelaka

Trio of desserts - bitter chocolate cake, coconut passion pavlova and strawberry cream macaron





# LUNCH AND DINNER SHARED MENU

## ENTRÉE

Salad of roast beetroot, grapes, pickled celery, bitter leaves, vegan fetta and hazelnut

Buffalo mozzarella, fresh and preserved zucchini, green olive, pistachio and lovage pesto

King salmon gravlax, avocado, crème fraîche, tomato vinaigrette and horseradish

BBQ quail, harissa glaze, Moroccan braised chickpeas and almond salad

Organic grass-fed beef 'vitello tonnato', anchovy dressing, caper leaves and green beans

## MAIN

Baked eggplant with charred pepper paste, almond skordalia, braised freekeh and confit tomato

Roasted free range chicken breast, pumpkin gnocchi, sage brown butter, spinach and pan juices

Roasted pork belly, cashew romesco, honey-roasted carrots, pickled raisins and marjoram jus

Braised lamb shoulder, almond purée, parsley and mint salad, beans and anchovy

Roasted king salmon, prawn tortellini, confit tomato, saffron braised fennel, sauce of tomato and pine nut

## SIDE DISHES

Mixed leaves and herbs, pickled fennel and green goddess dressing

Twice cooked potato, herb butter

Steamed broccolini, preserved lemon, chilli and almond

Truffled potato purée, lemon thyme

Honey-roasted pumpkin, parmesan and salsa verde

## DESSERT

Windsor dessert table

# THE WINDSOR

## MELBOURNE

*Please note, all menu items are subject to change.*

### Allergies & Dietary Requirements

Whilst every effort is made to accommodate dietary requests, guests are advised that no guarantees as to the absence of any ingredient(s) can be made. Anyone with a severe medical allergy is advised to take this cautionary advice very seriously, as The Windsor takes no responsibility and accepts no liability for accommodating such requests. Any dietary requirement not notified to the hotel prior to the event, will only be accommodated at the hotel's discretion and will incur a surcharge up to 25% per person.