# Christmas PARTY PACKAGES

# **NORTH POLE PACKAGE** 3-COURSE ALTERNATE DROP

### ENTRÉE

Beetroot ravioli, sage butter, toasted macadamia crumble

Crispy pork belly, celeriac remoulade, mandarin glaze

### MAIN

Organic chicken, charred corn puree, buttermilk dressing, crispy leeks

Slow cooked lamb shoulder, snake beans, spring onion mash, and salsa verde

### DESSERT

Traditional Christmas pudding, anglaise, rum and raisin ice cream

Homemade tiramisu

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# ELVES PACKAGE SHARE-STYLE TABLE FEAST

Freshly baked tear apart garlic focaccia, cultured butter Spenser Gulf prawns with fresh lemon and marie rose Salt baked beetroot, buffalo yoghurt, orange, Treviso salad, candied walnut Wagyu meatballs tomato ragout, parmesan reggiano, sour dough Traditional porchetta, calvados jus Turkey pistachio and cranberry roulade Whole baked fish with fennel, chili garlic dressing Pumpkin risotto, sage, pepitas, sunflower seeds and onion cream Christmas pudding and brandy anglaise Pavlova with fresh fruits, passionfruit and cream chantilly

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### RUDOLPH PACKAGE GRAZING TABLE

Freshly baked artisan loaves, crisp breads and grissini Sliced honey baked ham with mustard emulsion Smoked turkey with cranberry Roast beef horseradish cream Smoked salmon with dill cream fraiche and capers Roasted marinated vegetables Selection of dips, boozy olives, pickled vegetables Marinated half shell mussels with toasted sesame dressing Grapefruit and fennel salad with goat cheese and walnuts Balsamic beets with fetta and toasted almonds Selection of seasonal fruits

### CANAPÉS CHOICE OF 5 OPTIONS

Coronation turkey brioche rolls Beetroot and marinated fetta croute Selection of Maki rolls served with pickled ginger, soy and wasabi Caramelised onion and goats cheese tartlets Buttermilk fried chicken with miso corn puree BBQ Char sui pork belly bites, apples and sesame slaw Slow cooked beef and gravy rolls, with horseradish Pistachio, lemon and saffron arancini with muhammara dip

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## MRS CLAUS PACKAGE CHRISTMAS THEMED BUFFET

Selection of Artisan baked breads QLD tiger prawns with fresh lemon and condiments Selection of cold cuts including; honey baked Ham, turkey, salami, mortadella, prosciutto Smoked salmon with honey mustard cream Spanish style octopus salad with chorizo and potato Thai-style calamari salad Marinated half-shell mussels with toasted sesame dressing Marinated vegetable antipasto Selection of salads including make your own Caesar salad station

> GIANT PAN Persian rice with whole cooked lamb shoulder

CARVERY STATION Honey baked leg ham, roast turkey with condiments and sauces

### HOT BUFFET

Tuscan style potato gnocchi with sundried tomatoes, spinach, garlic cream Slow-cooked beef brisket with chimichurri John Dory fillets with yuzu buttermilk dressing, citrus and cucumber salad Chicken piccata with mandarin beurre blanc

Potato gratin Roasted vegetables with organic honey glaze

### DESSERT BUFFET

Selection of homemade Christmas themed desserts, including trifle, tiramisu, brandy puddings, spiced pumpkin pie and pavlova
Selection of seasonal fruits and berries
Local cheeses with quince paste, lavosh, dried fruit



## SANTA PACKAGE FOOD STALLS

### **CHOICE OF 4 STALLS AND DESSERT**

COLD SEAFOOD STATION

OLD tiger prawns | Half shell mussels with roasted sesame dressing | Oysters with condiments

### CHRISTMAS CARVERY

Choose 1 Items for the Carvery to be served with freshly baked rolls, gravy and condiments Honey Baked Ham | Roast Turkey | Slow Cooked Lamb Shoulder | Roast Beef Sirloin

### ASIAN

Singapore Noodles – Giant Pan Chicken Satays with peanut sauce | Vegetarian dumplings | Steamed BBQ Pork buns

### INDIAN

Giant Pan Biryani with slow cooked lamb shoulder | Pappadams | Raita | Mango Chutney | Vegetable Pakora

MEXICAN

Braised black beans | Mexican rice | Chili Beef | Tortillas | Mexican condiments

### DESSERT

New Zealand Natural Ice Cream cart with Loaded Donuts