



# Ultimate PACKAGE MENU

## 2 Course Menu

### Entrées

**Cured Salmon** – Citrus dressing, sago, seaweed, citrus segments, wasabi mousse

**Caramelised Onion & Goat Cheese Tart** – Toasted pine nuts, watercress, aged balsamic

### Mains

**Herb-Roasted Turkey Roll** – Five-spice celeriac purée, cherry gel, raisin honey compote, sesame oil, red wine jus

**Crumbed Lamb Backstrap** – Szechuan pepper crumb, honey-roasted heirloom carrots, ratatouille, snow peas, edamame, thyme jus

**Beetroot Risotto** – Crème fraîche, pita seed candy, beetroot crisp

### Desserts

**Traditional Christmas Pudding** – Brandy anglaise, red currants, vanilla ice cream

or

**Berry Tart** – Mixed berries, berry sorbet

**SERVED WITH A WARM BREAD ROLL AND BUTTER**  
**TEA AND COFFEE STATION AVAILABLE FOR GUESTS TO**  
**HELP THEMSELVES**



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## Buffet Menu

### Cold Selections

Prawn Cocktail with Avocado Cream  
Cured Salmon Gravlox with Horseradish Crème, Capers, Sliced Red Onion,  
Pickled Shallots, and Dill  
Festive Charcuterie Board with Quince Paste, Marinated Olives, Nuts, Dried  
Fruit, and Crackers  
Roasted Beet & Citrus Salad  
Imported & Local Cheese Selection

### Hot Selections

Traditional Roast Turkey with Sage Stuffing, Cranberry Sauce, and Gravy  
Honey-Glazed Gammon Ham, Clove-Studded, Served with Mustard Sauce  
Seared Salmon Fillet with Dill Cream and Lemon Beurre Blanc

### Sides

Roast Root Vegetables  
Honey-Glazed Butternut Pumpkin with Baby Spinach, Fetta Cheese, and Pine Nuts  
Pasta Salad

### Dessert Display

Traditional Christmas Pudding with Brandy Sauce  
Fruit Mince Tartlets (Almond Frangipane, Cherry Compote)

### Tea and Coffee Station

Available for guests to help themselves