

Private Christmas Parties

3-COURSE MENU

Entrée

Served to the center of the table

Antipasto board of Central Market charcuterie

Woodside cheese, frittata, marinated & pickled vegetables, garlic ciabatta

Wild mushroom & truffle arancini (V)

rocket & Parmesan salad, roasted garlic aioli

Spencer Gulf prawns

cocktail sauce, lemon

Main Course

Served Alternately (Choose Two)

Duo of roasted turkey breast & pork loin

roasted potatoes, heirloom carrot, broccolini, sage & thyme Jus

Baked Atlantic salmon fillet

champs mash, asparagus, horseradish cream sauce

Grilled fillet of beef (GF)

garlic mash, broccolini, thyme jus

Moroccan roasted cauliflower & chickpea tagine

smoked almond couscous, coconut labne

Dessert

Served Alternately

Traditional Christmas pudding, Brandy custard

Pavlova, macerated strawberry, passionfruit

V - VEGETARIAN, VG - VEGAN, GF - GLUTEN FREE, DF - DAIRY FREE



**HOTEL GRAND
CHANCELLOR**
ADELAIDE