



DUXTON HOTEL
PERTH

2023 PRIVATE *Christmas* PARTY

HAVE A MEMORABLE CHRISTMAS FUNCTION BY HOSTING IT
AT DUXTON HOTEL.

LET US TAKE CARE OF THE EVENT WHILE YOU AND YOUR
GUESTS ENJOY THE NIGHT!

VENUE HIRE
CHRISTMAS BUFFET OR PLATED MENU
DOOR PRIZE
CHRISTMAS DECORATIONS
DANCE FLOOR

NO.1 ST GEORGE'S TERRACE PERTH WA 6000 AUSTRALIA
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DUXTON HOTEL
PERTH

CHRISTMAS SET MENU

Assorted bread rolls and sea salted butter

ENTREE

Umami Risotto (V/GF)

Sundried tomato, edamame beans, parmesan

Oven Roasted Pumpkin Soup (GF)

Hot smoked salmon, garlic croutons, pumpkin seed oil

Winter Season Salad (V/GF)

Beets, radicchio, cauliflower, orange, chickpea popcorn, blue cheese

Hearty Beef Bouillon

Root vegetables, chives, egg custard, pancake strips

MAIN

Honey Spiced Lamb Rump (GF/DF)

Baked potatoes, green beans, tomato salsa, red wine jus

Roasted Turkey

Stuffing, root vegetables, sweet potato, cranberries, gravy

Glazed Ham

Braised sauerkraut, mashed potatoes, crispy onions, mustard jus

Grilled Sirloin

Garlic mushrooms, potato gratin, broccolini, port wine glaze

Oven Baked Cauliflower Steak (V/GF)

Puffed ancient grains, grilled baby vegetable, cheese sauce, succulents

DESSERT

Christmas Pudding (V)

Rum & raisin ice cream, custard, chantilly cream

Speculoos Pavlova (V/GF)

Wild berry compote, hazelnut brittle, sweet coriander cream

Chocolate Brownie (V)

Cinnamon mousse, vanilla sauce, sour cherries, candied almonds

Apple Tart

Vanilla ice cream, cranberry salsa, lemon meringue, micro greens

Sample menu only. Menu items subject to change without prior notice.



DUXTON HOTEL
PERTH

Christmas

BUFFET MENU

BREAD

Baked bread, portioned butter

SURF CHARCUTERIE

Seasonal seafood, fish cannery
Dipping sauces, selected condiments

TURF CHARCUTERIE

Local meats, cured cold cuts
Pickles, mustard, olives, crackers

FARM TO TABLE

Fresh market vegetables, seasonal lettuces
Homemade dressings, array of selected condiments

MAIN SELECTION

Catch of the day, braised pumpkin, broad beans salsa
Moroccan vegetable tagine, saffron, lemon pickle, dates
Steamed basmati rice, fresh coriander
Oven roasted baby potatoes, olive, garlic, rosemary

CARVING STATION

Roasted turkey, cranberries, gravy
Davidson plum baked ham, creamy pepper berry sauce

SWEET TOOTH

Carrot cake, cinnamon muesli, icing sugar
Swiss chocolate mousse, Chantilly, cherry
Seasonal cheesecake, fruit toppings, edible flowers
Fruit mince pies, icing sugar, cinnamon crème
Market offered sliced fruits