

Christmas Menu

INDIVIDUAL PLATTER

A mini platter of Cauliflower bites, Salt and Pepper squid, Vegetarian Dumplings, Chicken Satay Skewers

MAINS

Beef Eye Fillet

cooked medium and served with sauté potatoes, mushroom sauce and steamed vegetables

Oven Roasted Salmon Fillet (GF)

grapefruit & miso glaze, kumara mash, steamed bok choy and crispy rice noodles

Roast Duck (GF)

on mustard mash with buttered green beans and mandarin sauce

Lamb Shank (GF)

braised with a red wine and rosemary jus served on cream mash with steamed vegetables

Potato & Kumara Gnocchi (Vegan)

broad beans, mushrooms, coriander, pumpkin puree and a coconut cream sauce

DESSERTS

Baked Cheesecake

ice cream & whipped cream

Chocolate Frangelico Cake (GF)

hazelnut, white chocolate & raspberry ice cream

Sticky Date Pudding

with toffee sauce and salted caramel ice cream

Functions over 30 guests would require a pre order

Enquire about available beverage package for your group

A selection of vegetarian options available by advance request