FESTIVE OPTIONS

AVAILABLE NOVEMBER & DECEMBER



(select one type of canapé per platter)

\$80 PLATTER (20 PIECES)

Goats Cheese & Olive Tapenade Tartlet Cranberry & Brie Bites

\$120 PLATTER (20 PIECES)

Turkey Spring Rolls, cranberry dipping sauce Melon & Prosciutto

\$140 PLATTER

Mini Ham Rolls Pigs in Blankets

\$160 PLATTER

Mini Turkey Rolls

SEATED DINNER

Dinner roll with whipped butter

ENTRÉES

Smoked Salmon Salad

Herbs Poached Prawn Salad – baby gems, radicchio, avocado, red onion, creamy wasabi dressing

MAINS

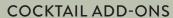
Apple and sage stuffed turkey breast - roast pumpkin, crispy chat potatoes, honey glazed carrots, green beans and cranberry jus

Maple glazed smoked ham - roast pumpkin, crispy chat potatoes, honey glazed carrots, green beans and cranberry jus

DESSERT

Bread and butter pudding - served with warm custard and currants

Deconstructed Pavlova - with whipped cream, fresh berries, passionfruit



(Minimum 15 people)

The Mistletoe \$10 pp

Vodka, baileys, little drippa coffee

Last Christmas \$10 pp

Vickers gin, Plymouth sloe gin, lemon juice, soda, syrup. Garnished with lemon & a Maraschino cherry

All I Want For Christmas \$10 pp

Aperol, cranberry juice, Prosecco and soda, garnished with a sprig of rosemary.



Note: items from this page can be ordered alongside our standard functions menu.