

❧ Christmas menu ❧

Price options to suit everyone:

\$18 - Lunch only

\$22 - Lunch and 1x coffee or tea

\$28 - Lunch and 1x coffee or tea and platter of sweets for dessert

BLACKBOARD MENU OPTION

- Glazed ham sandwich with caramelized onion, seeded mustard and salad greens on ciabatta or five grain toast
- Smoked salmon, baby beetroot and feta salad with toasted seeds (Vege option: remove salmon add avocado)
- Roast turkey with gourmet potatoes cranberry jelly and baby spinach

SWEETS PLATTER

- Mini meringue
- Sticky date
- Truffles



Christmas menu

Buffet option

\$45 - breads, 2 salads, 2 meats, 2 hot dishes, 2 desserts

\$50 - breads, 3 salads, 2 meats, 3 hot dishes, 3 desserts

\$55 - breads, 3 salads, w3 meats, 3 hot dishes, 3 desserts

MEATS

- Glazed ham
- Lamb
- Turkey
- Chicken
- Smoked salmon side
- Pork

SALADS

- Green salad
- Potato salad with horseradish cream and crispy bacon
- Pasta salad with sundried tomato, spinach and feta.
- Roasted baby beetroot salad with Italian parsley and toasted seeds
- Lily Pad slaw with peppered pineapple dressing

HOT DISHES

- Minted new potatoes
- Steamed green vegetables
- Maple glazed carrots
- Roasted seasonal vegetables
- Steamed mussels on rice with a white wine sauce

DESSERTS

- Sticky date pudding with butterscotch sauce and chantilly cream
- Meringue with chantilly cream and berry compote
- Lily Pad trifle
- Pumpkin and walnut pie
- Rum and raisin baked New York cheesecake

