

~ christmas menus ~2009

~ entree ~

Seafood Nirvana

A wide assortment of fresh Australian seafood tossed with mesculun salad mix, avocados, mangos, roasted pinenuts, smoked tomatoes and shave parmesan cheese topped with crisp beetroot cheese straws

Chilli Prawn Tails

Prawn tails marinated with lemongrass and chilli set on mango and avocado salad, surrounded by basil oil and reduced cassis

Lamb Tenderloin and Asparagus Salad

Tossed salad of chilled cumin spiced lamb tenderloin, mixed leaves, blanched asparagus tips, semi dried tomatoes, roasted pinenuts, baby corn and artichokes with yoghurt dressing

Ham and Asparagus Strudel

Double smoked ham and fresh asparagus baked in flakey pastry and served on braised cabbage with horseradish hollandaise

Smoked Salmon and Potato Gnocchi

Smoked salmon, potato gnocchi and chopped chives smothered in a light vermouth and pumpkin cream splashed with basil oil

Seafood Baked in the Shell

Selected seafood pieces including prawns, scallops, fish, mussels, octopus and crab bound in cheesy white sauce with semi dried tomatoes, shallots and mustard served with spiced tomato coulis

Melody of Chilled Seafood

Set around crab and sesame bean salad with tomato shot, lemon scented oil and reduced balsamic

Asian Scented Duck Breast

Slow roasted and served sliced alongside pink ginger rice with plum sauce

\$18

menus for every occasion

Catering

~ main course ~

Roast Turkey Breast

Roasted turkey breast filled with apricot farce served with cranberry and black currant jus

Oven Baked Leg Ham

Glazed with honey, mustard and pineapple juice served with leek and camembert chardonnay cream sauce

Salmon Fillet

Cumin seed coated salmon fillet cooked slightly underdone and served with fresh asparagus on creamy corn risotto with fried baby leek

Oven Roasted Pork Loin

Filled with smoked tomato and brioche crumb and served with blue cheese kipfler crush and vanilla honey balsamic jus

Market Fresh Fish

Fresh fish fillet lightly grilled and served on pineapple and pickled cucumber salad drizzled with horseradish hollandaise

Lamb Rump

Roasted pink and served sliced onto seasonal vegetables with Laksa style sauce

Beef Foresteire

Over roasted tenderloin steak perched on cracked pepper potato mash served smothered in wild mushroom jus and seasonal vegetables

Beef Chancellor

Tender beef fillet marinated with fresh herbs and cracked pepper set on tomato risotto and served with bacon, leek and sour cream sauce

Duck Confit

Glazed with orange and quince set on roast garlic mash and served with star anise jus

Chicken and Prawns

Plump chicken breast filled with basil scented prawn mousse and served on tomato risotto with a light garlic cream sauce

\$28

All mains served with seasonal vegetables and freshly baked bread rolls

NB: Vegetarian options will be catered for on the day only if prior arrangements have been made

~ dessert~

Fresh Fruit Tartlet

Sweet pastry tartlet with vanilla custard, fresh sliced fruits and berries, apricot coulis and King Island cream

Carrot, Pineapple and Walnut Torte

Traditional styled carrot cake with the addition of pineapple and walnuts served with natural Greek yoghurt

Lime and Coconut Syrup Pudding

Warm pudding of coconut and lime served in lime and lemongrass syrup

Baked White Chocolate and Lime Cheesecake

Light baked white chocolate and lime cheesecake served with apricot compote and strawberry yoghurt

Chocolate and Raspberry Torte

Home style chocolate sponge with raspberries all covered in rich ganache and served with pure cream, fruit garnish and coulis

Individual Lemon and Raspberry Tart

Old fashioned lemon curd and raspberries in a beautifully crumbly tart shell served with pure cream

Blackberry, Rhubarb and Pear Frangipane

Baked egg, almond, butter and flour mix with poached berries, rhubarb and pear in a crisp shell with pure cream

Traditional Christmas Pudding

Individual puddings served warm with brandy anglaise and macerated fruits

Individual Pavlova

Single served meringue topped with Chantilly cream, strawberries and toasted coconut

Rich Toffee Coated Pecan Pie

Pecans smothered in rich caramel toffee baked in a crisp pastry shell and served with pure cream and raspberry coulis

Mixed Berry Pudding

Mixed seasonal berries baked in a vanilla sponge pudding and served smothered in berry compote and surrounded with crème anglaise

\$14

All main courses include freshly baked bread rolls, tea or coffee and chocolates

2 Course	\$46.00pp
3 Course	\$58.00pp
Main only	\$28.00pp

Catering

menus for every occasion

~ buffet~

Roast Turkey Breast

Honey Glazed Ham

Rare Roasted Beef

Selection of roast and steamed vegetables

Penne pasta with zucchini, tomato and basil in
a light garlic cream

Green salads

Caesar-styled salad

Cucumber and dill yoghurt salad

Tomato, feta, basil and olive salad

Freshly baked bread rolls

Selection of buffet desserts (to include
Christmas pudding)

Australian cheeses served with crisp bread

Freshly brewed tea and coffee with chocolates

\$48