



Christmas Menu 1

MAIN

Roast Turkey & Ham with
Roast Potato, Gravy & Cranberry Sauce

Or

Roast Beef with roast potato
and finished with gravy and a side of horseradish
cream

Vegetarian Option- Spinach
and Riccotta Ravioli with a Napolitana and Rose Sauce
Self serve veg & salad
bar

DESSERT

Plum Pudding with Brandy Custard

2 Course \$25.00

Add soup-additional \$5.00

Bon Bon & Table Cloths \$2.50 per person extra
\$10.00 per person deposit

No split bills



Christmas Menu 2

Crème of Pumpkin

MAIN

Roast Turkey & Ham with
Roast Potato, Gravy & Cranberry Sauce

Or

Grilled Sirloin steak (Cooked
to Medium) served on a creamy mash and finished with red
wine jus

Or

Crumbed Garfish fillets—lightly crumbed golden fried and
served with chips, lemon and tartare sauce

Or

Vegetarian Option—Eggplant
Parmigiana crumbed golden fried, topped with Napolitana
Sauce and finished with
Grilled Cheese

DESSERT

Plum pudding with Brandy Custard

3 Course \$35.00

Bon Bon & Table Cloths \$2.50 per person extra
\$10.00 per person deposit

No split bills



Christmas menu 3

ENTREE

Salt & Pepper Squid,
Lightly Seasoned, Golden Fried & Served with Lemon Aioli

MAIN

Roast Turkey & Ham with
Roast Potato, Gravy & cranberry sauce

Or

Grilled Petite Mignon-fillet
steak wrapped in bacon, grilled to medium, served on a creamy mash and finished
with mushroom and red wine sauce

Or

Pocketed Chicken Breast- Chicken
Breast fillet filled with Baby Spinach, Sundried Tomato, and Camembert Cheese,
lightly crumbed golden fried and served with chips & finished with Hollandaise
sauce

Or

Vegetarian Option-Penne
Pasta with baby spinach, Onion, Mushroom, Pumpkin, and Sundried Tomato's
finished with a Rose Sauce

DESSERT

Plum Pudding with Brandy Custard

Or

Fresh Fruit Salad & Cream

3 Course \$45.00

Bon Bon & Table Cloths \$2.50 per person extra

\$10.00 per person deposit

No split bills