

# XMAS BUFFET

\$35

AVAILABLE IN THE FUNCTION ROOM  
DURING LUNCH ONLY (11AM-2PM DAILY) LUNCH BUFFET



## MAINS

Please choose 2 of the following options:

### HOME CURED HAM

served in honey jus

### TENDER ROAST BEEF

in peppercorn jus

### TURKEY TENDERLOINS

served with traditional stuffing and cranberry

### LEMON HERB CHICKEN

### VEGETARIAN RAVIOLI

with sundried tomato, artichoke and garlic, bound with a light tomato sauce, pesto and parmesan

All mains are served with gourmet potatoes, seasonal vegetables, mesclun salad, pasta salad and a selection of breads

## DESSERT

### CHOCOLATE BROWNIE

AND

### FRUIT MINCE PIES

\* \* \*

### TEA OR COFFEE


### OPTIONAL EXTRAS INCLUDE

Fruit board or cheese board at \$3.00 per person

\*Menu and Prices are subject to change

# XMAS BUFFET \$45

AVAILABLE IN THE FUNCTION ROOM ONLY LUNCH/DINNER BUFFET



## MAINS

Please choose 3 of the following options:

### HOME CURED HAM

served in honey jus

### TENDER ROAST BEEF

in peppercorn jus

### TURKEY TENDERLOINS

served with traditional homemade stuffing and cranberry

### LEMON HERB CHICKEN

### VEGETARIAN RAVIOLI

with sundried tomato, artichoke and garlic, bound with a light tomato sauce, pesto and parmesan

All mains are served with gourmet potatoes, seasonal vegetables, mesclun salad, pasta salad and a selection of breads

## DESSERT

### TRADITIONAL XMAS PUDDING

with brandy anglaise

### CHOCOLATE CAKE

with chocolate sauce and cream fraiche

\* \* \*

### TEA OR COFFEE

### OPTIONAL EXTRAS INCLUDE

Fruit board or cheese board at \$3.00 per person

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# XMAS BUFFET

\$55

AVAILABLE IN THE  
FUNCTION ROOM ONLY

LUNCH/DINNER BUFFET



## ENTRÉE

### WARM CURED SALMON SALAD

with gourmet potatoes, kalamata olives, green beans, sliced tomato and homemade mayo

## MAÏNS

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### HOME CURED HAM

served in honey jus

### TENDER ROAST BEEF

in peppercorn jus

### TURKEY TENDERLOINS

served with traditional homemade stuffing and cranberry

### LEMON HERB CHICKEN

### VEGETARIAN RAVIOLI

with sundried tomato, artichoke and garlic, bound with a light tomato sauce, pesto and parmesan

All mains are served with gourmet potatoes, seasonal vegetables, mesclun salad, pasta salad and a selection of breads

## DESSERT

### TRADITIONAL XMAS PUDDING

with brandy anglaise

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### TEA OR COFFEE

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