

BUFFET

CHRISTMAS #1

2 COURSE \$46pp
35 PEOPLE MINIMUM

(\$3 extra pp for christmas crackers and decorations)

MAINS

Roasted beef with black pepper, mustard & rock salt, honey & orange glazed ham

Minted peas

Buttered baby carrots

Roasted pumpkin (GF)

New potatoes with minted butter (GF)

Cheese, carrot & red onion salad with a creamy garlic mayonnaise (GF)

Basil pesto pasta salad with a light honey mustard dressing

Fresh salad greens with tomatoes, peppers, cucumber (GF)

DESSERTS

Pavlova with cream & topped with fresh fruit (GF)

Christmas pudding with custard

Trifle

Christmas mince tarts

Tea & coffee station

Entrees, canapes or pre-dinner nibbles can be provided at an additional cost

Dietary requirements can be catered for - additional charges may incur

Includes all service staff & equipment necessary to service the menu
Please note menu and price per head is subject to change and availability



BUFFET

CHRISTMAS #2

2 COURSE \$55pp

35 PEOPLE MINIMUM

(\$3 extra pp for christmas crackers and decorations)

MAINS

Roasted beef with black pepper, mustard & rock salt, honey & orange glazed ham, mint, rosemary & garlic infused lamb

Minted peas

Buttered baby carrots

Roasted pumpkin **(GF)**

Creamy potato bake

Cauliflower in cheese sauce

New potatoes with minted butter **(GF)**

Cheese, carrot & red onion salad with a creamy garlic mayonnaise **(GF)**

Basil pesto pasta salad with a light honey mustard dressing

Fresh salad greens with tomatoes, peppers, cucumber **(GF)**

Egg salad served in a creamy curry sauce

Beetroot

DESSERTS

Pavlova with cream & topped with fresh fruit **(GF)**

Christmas pudding with custard

Trifle

Christmas mince tarts

Cheesecake

Brandy snaps

Tea & coffee station

Dietary requirements can be catered for - additional charges may incur

Includes all service staff & equipment necessary to service the menu

Please note menu and price per head is subject to change and availability

