

Traditional Christmas Package One

Two-Course, Set Menu

MAIN

Christmas turkey roast and honey smoked ham served with bacon and sage stuffing, herb onion mash, roasted pumpkin, buttered broccolini, cranberry sauce and a Muscat jus

DESSERT

Traditional rum soaked Christmas pudding served with cherry Kirsch compote, brandy cream sauce, and candied walnuts

FRESHLY BREWED VITTORIA COFFEE AND TEA

\$45.00 per person
(All surcharges included)

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|----------------------------------|---------------------------|
| <u>Add arrival canapés</u> | <u>\$10.00 per person</u> |
| <u>Add table cheese platters</u> | <u>\$10.00 per person</u> |

Upgrade to Nespresso coffee for \$2.00 per person for a maximum of 30 guests





Tattersall's Christmas Package Two

Two-Course, Alternate Serve

Your choice of two entrees and two mains

OR

Your choice of two mains and two desserts

WARM BREAD ROLL, FRESHLY BREWED COFFEE AND TEA

**\$57.00 per person
(All surcharges included)**

Add arrival canapes \$10.00 per person

Add table cheese platters \$10.00 per person

Upgrade to Nespresso coffee for \$2.00 per person for a maximum of 30 guests

Ultimate Christmas Package Three

Three-course alternate serve menu

Your choice of two entrees

AND

Two mains

AND

Two desserts

WARM BREAD ROLL, FRESHLY BREWED VITTORIA COFFEE AND TEA

\$80.00 per person

(All surcharges included)

Add arrival canapés \$10.00 per person

Add table cheese platters \$10.0 per person

Upgrade to Nespresso coffee for \$2.00 per person for a maximum of 30 guests





Entree

Tropical Queensland prawns served with roasted macadamia nut creamed chevre, tomato, red onion and fennel sprigs, finished with a lime chili dressing

Slow roasted pork belly with chili plum and dark soy, thinly sliced and set over an Asian coleslaw, with coriander and sesame roasted cashews

Sautéed chicken tenderloins folded through a mango and fruit chutney, accompanied with Jasmine rice, curled eschallots and saffron crème fraîche

Chargrilled mushroom cups with Bowen semi dried tomatoes, garlic capers, Persian oregano feta, set over a cauliflower truffle cream, served with a Kalamata olive tapenade and anchovy butter

Main

Christmas turkey roast and honey smoked ham served with bacon and sage stuffing, herb onion mash, roasted pumpkin, buttered broccolini, cranberry sauce and a Muscat jus

Rosemary crusted lamb cutlets served with a cranberry, currant and Spanish chorizo cassoulet, sautéed French green beans with a prune and red wine jus

North Queensland barramundi fillet dusted in Szechuan pepper, set on citrus creamed potato, served with steamed broccolini, blistered lemon thyme baby tomatoes and a Chardonnay cream reduction

Grilled beef tenderloin served medium with a truffle sopressa and roasted Desiree crush, nutmeg English spinach, cinnamon spiced pumpkin wedge, with garlic and herb creamed prawns

Slow roasted baby capsicum filled with soaked Christmas fruit served with a toasted walnut tomato and parmesan risotto, coriander pesto and roasted capsicum teardrops

Dessert

Traditional rum soaked Christmas pudding served with cherry Kirsch compote, brandy cream sauce, and candied walnuts

Bowen mango panna cotta served with vanilla bean cream, sweet cherry coulis and crushed chocolate coffee beans

Individual Pavlova served with Grand Marnier macerated Granite Belt peaches, passion fruit syrup and wattle seed vanilla cream

Tasmanian Camembert accompanied with a mandarin and orange jam, strawberries, grapes and fruit toast crisps