



18TH NOVEMBER ONWARDS
MINIMUM 20 PERSONS - 72 HRS NOTICE (*firm*)
NOT AVAILABLE ON TUESDAYS

CHRISTMAS MENU - \$60.00 PER PERSON

ENTREES

**Turkey, Ham & Cranberry Terrine, served with a Mesculan Salad Mix.
Prawn & Crab Avocado Cocktail**

**Herb & Seed Crusted Tart with Caramelised Onion, Pumpkin,,
Mushroom & Bocconcini, accompanied with dressed Roquette Leaves.**

MAINS

Grilled Fresh Local Fish Dressed with a Blood Orange Hollandaise

**Breast of Chicken Rolled with Leek & Camembert, wrapped with
Champagne Ham, served with a Chive & Wine Veloute.**

**Beef Wellington - Succulent Harvey Eye Fillet cooked *Medium*, Rolled
with a Mushroom Duxelle served with Puff Pastry Chards & drizzled
with a duo of Mustard Butter Béarnaise & Cabernet Jus**

ON THE TABLE

**Garden Salad
&
Duchess Potatoes**

DESSERT - Choice of one only

**Home Made Milk Chocolate & Kalhua Mousse served in a Chocolate Cup
& Home Made Biscuits**

Pavlova Shell, Filled with Fresh Fruit & Chantilly Cream