

# PRE-CHRISTMAS FESTIV TABLE BANQUETS 1 November - 24 December 2024

#### ENTRÉE

(please select ONE item)

## **Grilled Vegetable Terrine (vegan)**

tomato, avocado salsa and roquette salad

## Five Spice Roast Pork Belly (gf, df)

butternut pumpkin puree, brocollini, spice cherry compote and jus

## Smoked Salmon Carpaccio (gf, df)

endive, fennel, mixed tomato salad and citrus salsa

#### MAINS

(on three tiered stand)

Roast Lamb Shoulder with Rosemary served with Red Wine Jus (gf, df) Baked Barramundi with Corn Salsa (gf, df)

Oven Baked Spinach Ricotta Cannelloni Pasta with Napolitana Sauce and Mozzarella Cheese (v)

#### **SIDES**

Baked Pumpkin flavoured with Thyme (gf, df, v) Garden Salad dress with Lemon and Olive Oil (gf, df, v) Sauteed Green Bean with Garlic (gf, df, v)

#### DESSERT

(please select ONE item)

## **Traditional Christmas Pudding**

brandy sauce and Chantilly cream

### **Berries Pavlova Roulade (gf)**

strawberry and red fruit coulis

## Coconut Pannacotta (gf, df)

mango salsa and passion fruit coulis

**Private Events** Minimum numbers apply **Bookings Essential** 

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