

Christmas Day menu

\$199.00 per person including 3-hour standard beverage package

To start

Selection of stone baked artisan breads with butter
Cream of roasted pumpkin soup with double cream

Seafood

Green lip mussels
Saltwater cooked prawns with lemon
Fresh half shell oysters with lime
House smoked salmon with capers and dill sour cream
Whole poached ocean trout

Salads

Wild rocket, pear, parmesan and toasted almonds
Butternut pumpkin, baby spinach, pine nuts and yoghurt dressing
Low acid cherry tomatoes, bocconcini and basil
Green salad with summer leaves, heirloom tomato and cucumber
Waldorf salad, celery, fresh apple and walnut
Saffron mayonnaise, Mary rose dressing, lime shallot vinaigrette

Carvery

Honey and mustard glazed free range leg of ham

Hot Buffet

Slow cooked breast of turkey with cranberry and sausage stuffing
Braised Angus beef cheeks with shallots, merlot and roasted root vegetables
Baked salmon, grilled asparagus, lemon cream sauce
Parklands rosemary and garlic roasted local potatoes
Orecchiette pasta tossed with fresh field mushrooms and sage butter



Dessert

Traditional plum pudding, cream custard

Pavlova, summer fruits, whipped cream

Dark chocolate mousse and candied orange

Traditional Christmas stollen

French macarons

Fruit mince pies

Christmas yule log, hazelnut cream frosting

Chantilly cream and fresh berry coulis

Selection of Australian cheeses, muscatels, water crackers and quince paste