

# Christmas Carvery



## Christmas Menu Choice

### Two Course

3 Meat Medley

2 Desserts

**\$45.00 Per Person**

### Two Course

3 Meat Medley

3 Desserts

**\$48.00 Per Person**

### Three Course

2 Entrées

3 Meat Medley

2 Desserts

**\$56.00 Per Person**

### Three Course

3 Entrées

3 Meat Medley

3 Desserts

**\$60.00 Per Person**

### Soup

(GF,V)

Chef's Homemade selection

### Entrée - (Alternative Drop)

(GF,V)

Arancini— *Chef's special choice of freshly made Arancini*

(GF,DF)

Thai Style Scallop Ceviche— *Sliced fresh Scallops cooked in Lime Juice, Garlic & Ginger with a twist of Thai Spices and Herbs*

(GF,DF)

Ginger Lime Prawn Cocktail— *Tiger Prawns tossed in*

*Ginger Lime Dressing & Coriander*

(GF,VG)

Vegetable Croquettes— *Handmade potato balls with a mix of Vegetables coated with Breadcrumbs*

(GF,V,DF)

Sushi Rolls—*Vinegared Japanese Rice Rolled in Seaweed with Chicken, Seafood or Vegetarian Options*

optional

### Main Course

Traditional Roast Turkey

Glazed Ham (Premium Pandani)

### Choice of

Roast Scotch Fillet (Bass Strait)

or

Roast Lamb (Wild Cover)

### All Served with

Roasted Potatoes

Dutch Honey Carrots

Baked Pumpkin

Baked Cauliflower

Minted Peas

### Dessert

### Choice of

Traditional Plum Pudding

Brandy Snap Basket with Van Diemen's Ice Cream

Chef's Selection Premium Cheesecake

Pavlova

Fresh Fruit Salad— *Served with Whipped Cream*

Carvery Menu is set for a minimum of 30 People,  
Home-Baked Bread Roll will accompany all Meals

*Menu prices are valid until 30th June 2025*