



# CHRISTMAS MENU

\$119.0 per person

All the Christmas menus will be served with freshly baked breads and French butter.

## FIRST COURSE

**Chilled Mooloolaba King Prawns (6 per serve)**

Lemon and Signature cocktail sauce

**Freshly shucked Pacific Oysters (3 per serve)**

Mignonette dressing and lemon

## SECOND COURSE

**Stuffed Turkey with chestnuts and sage**

**Double smoked and glazed Christmas ham**

Oven roasted baby carrots with maple and honey glaze

Creamy potato gratin

Red wine sauce

## THIRD COURSE

**Individual Aussie Pavlova**

Vanilla cream, fresh berries, mangoes, Passionfruit, and berry sauce

**Warm Christmas pudding**

Butterscotch sauce and berries

### WHATS INCLUDED

- Preparation and delivery
  - Plate ware, cutlery, and napkins.
  - Dietary requirements will be provided with no additional costs.
  - A Head Chef for the entire Event service
  - Clean down of your kitchen and utensils used post event.
- \*\*\*Additional waiter may require serving the food and clear the dirty plates from the table\*\*\*