



Traditonal *Christmas*

from \$45 per person
2 COURSE

(minimum 100 guests)
inclusive of GST

(vegan, gf & dairy free option
available on request)

CHRISTMAS MENU *Event Catering*

Special Dietary

Additional \$3

GLUTEN FREE, VEGAN,
DAIRY FREE , VEGETARIAN



Mains

SELECT TWO: 50/50

Roast Pork (GF) with Crackling &
apple sauce served with roasted seasonal
vegetables & potatoes

Roast Turkey (GF) with Cranberry Sauce
served with roasted seasonal
vegetables & potatoes

Roast Beef (GF) with Seeded Mustard
served with roasted seasonal
vegetables & potatoes

Glazed Ham (GF) with Cranberry Sauce
served with roasted seasonal
vegetables & potatoes

includes: One Garden Salad Bowl per table,
Bread Roll with butter per person & Condiments

Dessert

SELECT TWO: 50/50

Apple Crumble served with Double Cream

Chocolate Pudding served with Chocolate Sauce

Fruit Pavlova

Christmas Pudding served with Custard

Tea and Coffee

Freshly Brewed Coffee & Tea