

PLATED MENUS

traditional dinner

\$120 per person

entree

tasmanian smoked salmon, avocado and feta tian,
king prawn, baby asparagus and horseradish dressing

main

prosciutto wrapped turkey breast and chestnut stuffing, dauphinoise
potato, pumpkin, broccolini, baby pear and cranberry jus

dessert

wicked white chocolate, rum and cherry ice cream roulade, fruit compote

coffee, selection of tea and lindor chocolate truffles

beverage (5 hour house package)

houghton quills sparkling, white and red wine

cascade light and carlton draught

orange juice and fountain drinks

contemporary dinner

\$125 per person

entree

raspberry smoked chicken breast, evoo crushed potato, red onion, bell
pepper and sweetcorn mojo

main

slow roasted eye of sirloin, parsnip rosti, seasonal vegetables, field
mushroom and porcini jus

dessert

mini chocolate yule log, cocoa macaroon, egg nog shooter and christmas
pudding ice cream

coffee, selection of tea and lindor chocolate truffles

beverage (5 hour house package)

houghton quills sparkling, white and red wine

cascade light and carlton draught

orange juice and fountain drinks

prices are per person. minimum numbers apply. refer to package overview for inclusions.
some products may contain traces of nuts. all prices include gst. valid 2010.



SHARED DINNER MENU

\$120 per person
platters served on lazy susan

entree

prosciutto and rocket salad, crumbled blue cheese and walnuts
tasmanian smoked salmon nicoise
prawn, chorizo, potato and spinach salad, lemon and saffron dressing
oven dried tomatoes, buffalo mozzarella, oregano and olives
grilled flatbread and fig vincotto evoo

main course

honey glazed roast turkey breast, cranberry jus, apricot and chestnut stuffing
braised lamb shanks, minted pistou
gourmet potatoes, sea salt and cracked pepper
cinnamon roasted pumpkin, carrots and parsnips
green beans, baby corn and cafe de paris butter

dessert

chocolate panettone pudding, brandy anglaise
mocha mousse shooter
white frosted festive log

coffee, selection of tea and lindor chocolate truffles

beverage (5 hour house package)

houghton quills sparkling, white and red wine
cascade light and carlton draught
orange juice and fountain drinks



BUFFET MENU

traditional buffet

\$125 per person

cold dishes

prosciutto and rocket salad, crumbled blue cheese and walnuts
tasmanian smoked salmon nicoise
oven dried tomatoes, buffalo mozzarella and oregano
freshly baked bread rolls and grilled flatbread

salads

cajun potato and caramelised spanish onion
gourmet leaves and white balsamic dressing

hot dishes

baked snapper fillets, red pepper butter sauce
turkey breast and chestnut stuffing
cinnamon roasted pumpkin
garlic and parmesan gratinated potatoes
penne rigate, baby spinach, roasted pimento and basil pesto
seasonal market vegetables

carvery

mustard glazed turkey breast and cranberry sauce
bourbon baked leg of ham and thyme jus

dessert

chocolate panettone pudding and brandy anglaise
mocha mousse shooters
fresh sliced fruit platter
white frosted festive log

coffee, selection of tea and lindor chocolate truffles

beverage (5 hour house package)

houghton quills sparkling, white and red wine
cascade light and carlton draught
orange juice and fountain drinks



BUFFET MENU

contemporary buffet

\$135 per person

cold dishes

prosciutto and rocket salad, crumbled blue cheese and walnuts
tasmanian smoked salmon nicoise
prawn, chorizo, potato and spinach salad, lemon and saffron dressing
oven dried tomatoes, buffalo mozzarella and oregano
freshly baked bread rolls and grilled flatbread oven

salads

gourmet greens, citrus vinaigrette
greek salad - tomatoes, cucumber, red capsicum, fetta, kalamata olives
and oregano

hot dishes

dill marinated snapper fillets, melted leeks, tomato and basil butter sauce
rosemary braised lamb shanks, whipped butter, potato mash, gremolata
and shiraz jus
seasonal market vegetables
turkey breast and chestnut stuffing, roasted cinnamon pumpkin
slow roasted beef medallions, baked yams and mustard sauce
sea salted kipfler potatoes and button onion confit

carvery

maple glazed christmas ham, raisin and red wine jus

dessert

finger lime and mascarpone pavlova roulade, berry compote and pistachio
chocolate panettone pudding and brandy anglaise
fruit mince pie crumble, whipped praline cream
white forest and brandied cherry mousse
fresh sliced seasonal fruits
selection of australian cheese, nuts, dried fruit and lavouche
coffee, selection of tea and lindor chocolate truffles

beverage (5 hour house package)

houghton quills sparkling, white and red wine
cascade light and carlton draught
orange juice and fountain drinks

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