
Sample Buffet Menu (3)

Christmas In July Buffet Menu



Starters: Select any two (2)

Smoked Salmon Omlette Rolls
Roasted Pumpkin and Thyme Soup
Salt and Pepper Prawns with Lime Mayonnaise
Tomato and Parmesan Tarts
Sashimi Oysters
Sweet Potato and Cumin Soup
Balsamic Onion and Goats Cheese Puffs
Rosti with Smoked Salmon and Crème Fraiche

Mains: Select any three (3)

Roast turkey breast with lime and mustard baste with pancetta, pine nut and currant stuffing.
Platter of leg ham with condiments
Roast pork loin with orange and apricot stuffing
Chicken Breast stuffed with Pumpkin Risotto and wrapped with prosciutto
Sweet Potato and Leek Roulade with Christmas Stuffing.
Roast Beef Fillet with Garlic and Rosemary
Roast Macadamia Pork
Atlantic Salmon Fillets wrapped with Prosciutto

Salads and Accompaniments: Select any Four (4)

Oven roasted Chat potatoes with rosemary and sea salt.
Rice Pilaf
Sautéed Green Beans with Hazelnut Gremolata
Mixed Greens with Tarragon Butter
Roasted Pumpkin Salad with Honey and Balsamic
Garden Salad of mixed lettuces, tomatoes, cucumber, carrot & snow pea sprouts & olive oil vinaigrette.
Pasta salad with cherry tomatoes, basil and boconccini.
Rocket and Sweet Potato, Hazelnuts and Balsamic Glaze
Greek Salad: Tomatoes, Cucumbers, Olives, Red Onion and Feta cheese

Desserts: Select one (extra choices available at \$3.00 per person).

Rich chocolate mud cake with double cream
Individual Chocolate and Date Puddings with Rich Chocolate sauce (GF)
Traditional Steamed Christmas Pudding with Crème Anglaise
Lemon Tartlets with fresh cream
Sticky Date Pudding with Butterscotch Sauce
Strawberry Trifle
White Chocolate Truffle Cake with Cointreau Strawberries
Assorted gourmet cheese platter with seasonal and dry fruits