

CHRISTMAS BUFFET MENU

Hors D'oeuvres

Served on arrival

Buffet Presentation

Hot Selection

Roast Turkey Carvery, served with Cranberry Sauce and Gravy

Yearling Beef Carvery roasted with Seeded Mustard and Peppercorns, served with Horseradish and Gravy

Roasted Pumpkin

Jacket Potatoes with Sour Cream

Panache of Seasonal Vegetables

Freshly Baked Dinner Rolls

Cold Selection

Champagne Leg Ham and Continental Meat Selection served with assorted Chutneys and Mustards

Selection of four Gourmet Salads with Side Dressing

King Prawns Served with Lemon Wedges and a Tangy Cocktail Sauce

Dessert

Assortment of Desserts including Sliced Fresh Fruit and Christmas Puddings

Percolated Coffee, Tea and Dinner Mints

Beverages

McWilliams Hanwood Estate Range

Whites - Sauvignon Blanc & Chardonnay

Reds - Cabernet Sauvignon & Merlot

Pinot Noir Chardonnay

Cascade Light and Carlton Draught

Soft Drinks and Orange Juice



Lunch Special - \$70.00 per person (includes up to 3 hours room hire)

Dinner Special - \$80.00 per person (includes up to 4 hours room hire)

All table settings will include Bon Bons