

**CHRISTMAS
BUFFET
MENU**

2019

Entrees

Soup

Pumpkin

*Potato and Leek,
Minestrone
Mushroom*

(Served with fresh bread rolls and butter)

Prawn Cocktails

Mains

Succulent Rolled ham and Turkey

Served with

Garden Fresh Vegetables

And

Oven Roasted Potatoes

Accompanied by

Chefs Own Special Homemade Gravy

Other Dishes

Chicken Cacciatore

Tender breast of chicken in a tasty tomato, olive and red wine sauce.

Lamb Curry

Lovely pieces of lamb in a warming Indian curry sauce

Beef Stroganoff

Tender beef strips in a creamy stroganoff sauce

(All served with fragrant jasmine rice)

Beef Lasagne

Layers of minced beef and pasta topped with cheese and béchamel sauce

Vegetable Lasagne

Layers of fresh Italian vegetables in a homemade tomato sauce topped with cheese and béchamel sauce

Fish Mornay

White fish fillets served in a creamy white sauce



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Desserts

Apple Crumble

served with fresh cream or ice cream

Or

Warm Chocolate Brownie

*Chocolate, chocolate and more chocolate, served with fresh
cream or ice cream*

Or

Sticky Date Pudding

*House made and served warm with our own caramel sauce
with fresh cream or ice cream*

or

Plum Pudding and brandy custard

***BUFFET
MENU
PRICING***

2019

Option 1

Cost per person \$40.99

Entrees

Soup

(Select one)

Main

Choice of 1 roast meat

Steamed Vegetables

Roast Potatoes

Plus a choice of 2 of the other dishes

Dessert

A choice of one

Option 2

Cost per person \$43.99

Entrée

(Select 2)

Main

Choice of 1 roast meat

Steamed Vegetables

Roast Potatoes

Plus a choice of 3 of the Other Dishes

Dessert

(Select 1)

All food prices are subject to availability and price fluctuations and may change without notice. Where possible, prices can normally be confirmed one month prior to the function date.