



The Ed 2011 Christmas Packages

Menu 1 \$50.00 per head

Entree

Warm Chicken Salad with maple roasted pumpkin, baby spinach and asparagus, drizzled with a chilli & herb oil

Main Course

Baked Turkey Breast with Hassleback Potatoes, broccolini and a dried apricot, cranberry and sultana relish

or

Roasted Grain Fed Beef Sirloin with crispy rosemary, garlic and sea salt Paesano potatoes with seasonal greens and a Dijon mustard crème fraiche

Dessert

Individual Christmas puddings with brandied custard and poached cherry syrup

\$47.00/p menu if you would like to substitute the entrée for a soup

Menu 2 \$56.00 per head

Entree

Warm Chicken Salad with maple roasted pumpkin, baby spinach and asparagus, drizzled with a chilli & herb oil (GF)

or

Vegetarian Tart Filled with Ricotta, parmesan, pumpkin, baby spinach & pinenuts, topped with a rocket salad and saffron infused olive oil

Main Course

Baked Turkey Breast with Hassleback Potatoes, broccolini and a dried apricot, cranberry and sultana relish (GF)

or

Roasted Grain Fed Beef Sirloin with crispy rosemary, garlic and sea salt Paesano potatoes with seasonal greens and a Dijon mustard crème fraiche (GF)

Dessert

Individual Christmas Puddings with brandied custard and poached cherry syrup

or

Dark Chocolate Mousse with caramelised oranges and double cream (GF)

Menu 3 \$59.00 per head

Entree

Warm Chicken Salad with maple roasted pumpkin, baby spinach and asparagus, drizzled with a chilli & herb oil (GF)

or

Smoked Salmon and Crisp Pappadum Salad with tomato, cucumber and avocado and a minted yoghurt dressing

Main Course

Baked Turkey Breast with Hassleback Potatoes, broccolini and a dried apricot, cranberry and sultana relish (GF)

or

Roasted Grain Fed Beef Sirloin with crispy rosemary, garlic and sea salt Paesano potatoes with seasonal greens and a Dijon mustard crème fraiche (GF)

or

NT Barramundi Fillet baked with a lemon herb panko crust with a vermouth cream (GF)

Dessert

Individual Christmas Puddings with brandied custard and poached cherry syrup

or

Individual Dark Chocolate Mousse with caramelised oranges and double cream

Menu Additions

Canapes to start	\$6.00 per person (2 canapes p/p) \$9.00 per person (3 canapes p/p)
Shared Antipasto platters	\$7.00 per person
Large bowl of Greek salad or steamed vegetables	\$8.50 each
Cheese, dried fruit and lavosh platters	\$8.00 per person
Filtered coffee, tea and chocolates	\$3.00 per person

Please Note

Prices are GST inclusive
All packages include bon bons and Christmas centrepieces for the tables
\$3.00 per person surcharge will apply for groups of 15 or less (may be waived if Room Hire is being paid).
Menus can be varied upon prior request
48 hour prior notice to be given for any specific dietary requirements