



CHRISTMAS CATERING MENUS

OPTION ONE 60 PP

MAINS

Maple and apricot glazed champagne ham with cranberry sauce and Dijon mustard
Cranberry, orange and balsamic glazed chicken thighs on a bed of spinach

SELECT 3 SALADS

Herby potato
Asian slaw
Roast beetroot, feta and rocket
Carrot slaw w coconut and coriander
Basil pesto pasta w spinach, feta and sundried tomatoes
Broccoslaw

DESSERT

Christmas mini fruit mince tarts
Selection of sweet treats

OPTION TWO 70 PP

MAINS

Slow roasted crispy skinned pork belly served with apple sauce and pickled red cabbage
Tender rolled shoulder of lamb with a rosemary and garlic stuffing

SELECT 3 SALADS

Baby new season potatoes tossed with mint aioli
Asian slaw
Smashed roast paprika spiced potatoes with rocket, Italian parsley and citrus yoghurt dressing
Brown rice salad
Christmas orzo with fresh asparagus, mint, zesty lemon and red capsicum
Roast kumara, date and orange

DESSERT

Christmas meringue wreath with cream, fresh berries and compote
Ginger cake with salted caramel sauce



CHRISTMAS CATERING MENUS

CHRISTMAS DAY 90 PP

MAINS

Slow roasted crispy skinned pork belly served with apple sauce and pickled red cabbage

Lamb rump filled w sundried tomato, feta and basil served with a red wine jus

WITH EITHER:

Herby baby potato salad with mint aioli and fresh asparagus

Kumara and potato gratin

SALADS

Grilled asparagus, feta and rocket with a lemon dressing

Roast pumpkin, lentil, rocket and cashew with balsamic

DESSERT

Passionfruit and lemon curd pavlova roulade filled with fresh cream

Ginger cake served with salted caramel sauce