



# Christmas Menu

“There is no sincerer love than the love of food” – George Bernard Shaw

*European*  
CATERING



## [Christmas Morsels]

Masterstock braised pork belly, fragrant caramel (GF, DF)

Chicken & gruyere mini bon-bons

Arancini of baby spinach, manchego, chive, red pepper aioli (GF, V)

Buckwheat blinis, smoked salmon, chive, crème fraiche

Coconut Tiger prawns, Sriracha aioli (GF, DF)

Devils on Horseback (prunes wrapped in bacon)

Frittata of kale, broccoli, Woodside goats curd, Tamari almonds (GF, V)

Frittata of chorizo, roast capsicum, smoked paprika aioli (GF)

Pork & fennel sausage rolls, homemade tomato ketchup

Leek, apricot & speck tartlet

Tomato tarte tatin, mascarpone, balsamic caramel, baby basil (V)

## [Christmas Main Buffet]

Orange, honey & mustard glazed leg ham

Lemon & thyme roasted turkey, hazelnut & fig stuffing, red cranberry cabbage

Oven roasted lamb neck, fennel, hazzelback potatoes, glazed root vegetables

Roasted La Lonica chicken, saffron, cinnamon & pistachio nut dressing

Pan fried barramundi, sweet potato fondant, broccolini, salsa verde

Pan seared ocean trout, asparagus, roasted garlic, Jamón vinaigrette

Confit of duck leg, Cavolo Nero, roasted kipfler potatoes, sour cherry jus

## [Seafood Buffet]

Seared yellow fin tuna, marinated cucumber ribbons, chili & ginger dressing

King prawns on green tea noodles

Seared scallops, saffron butter, garlic

Poached ocean trout, asparagus, lime aioli

Poached Balmain bugs, char-grilled fennel, lime crème fraiche

## [Oyster Bar]

*Variety of freshly shucked oysters including:*

- Wallace Lake
- Pacific oysters
- Sydney rock oysters

*Condiments to include:*

- Red wine vinaigrette
- Fresh lime & lemon



## [Salads]

- Roasted root vegetables, crumbled feta
- Austrian potato salad, gherkins, egg tartare
- Tomato, olives, bocconcini
- Xmas Caesar salad, shavings of Brussel sprouts, parmesan, sous vide turkey, crisp pancetta
- Roasted pumpkin, quinoa, candied walnuts
- Asparagus, parmesan shavings, toasted almonds (V)
- Brussel sprouts, chestnuts, pancetta

*V= Vegetarian, GF = Gluten Free, DF = Dairy Free*

## [Christmas Dessert Bar]

- Berries & meringue
- Star anise & vanilla panna cotta, mulled wine jelly, berries
- Cranberry & thyme crème brûlée
- Warm chocolate & hazelnut pudding, warm chocolate sauce
- Cherries & strawberries, mascarpone caramel
- Miniature Christmas cupcakes (Frosty the Snowman, holly leaf, Christmas tree)
- Peppermint macaroons
- Shortbread
- Rumballs
- Sour cherry frangipane tart, pistachio ice cream, sour cherries
- Marzipan stollen
- Individual Christmas fruit cakes