

Christmas Spit Roast

Christmas Package Includes:

Full buffet set up
Quality cutlery and crockery
Serviettes
Christmas Buffet Decorations
Our professional catering team will carve meats,
Clear plates and clean up with minimal disruption

Menu Includes:

Selection of three meats
Condiments
Selection of six salads
Hot Potato side dish
Fresh bread
Selection of five desserts

Spit Roasted carvery and additional meat options:

Glazed apricot honey and ginger champagne ham ^{GF}
Spit roast chicken with sage and onion stuffing
Herbed spit roast lamb legs (add \$1.50pp) ^{GF}
Beef with garlic and cracked pepper ^{GF}
Spit roast pork with crackling ^{GF}
Thai green curry with vegetable or chicken, rice with lemon grass, coriander, coconut milk and chili ^{GF}
Vegetarian Singapore stir-fry noodles with tofu and peanuts
Beef with seasonal vegetables and soba noodles

Gourmet potatoes with parsley butter ^{GF}
Gravy and condiments
Bread Display

Salads:

Greek garden salad -olives on side ^{GF}
Baby beetroot, baby carrots, baby spinach with honey and sesame ^{GF}
Roast pumpkin, celery, sun dried tomato, sultanas, feta with aioli dressing ^{GF} Not available Dec- Feb
Potato with chives, sour cream mayo and wholegrain mustard ^{GF}
Kumara, walnuts, pumpkin seeds light curry and orange mayo ^{GF}
Broccoli, mandarin and toasted cashew nuts ^{GF}
Apple, corn and pineapple coleslaw ^{GF}
Spicy chickpeas, cucumber and green beans ^{GF}
Israeli vegetable couscous with cumin and orange dressing ^{GF}
Spicy chickpeas, cucumber and green beans ^{GF}
Spicy chargrilled mushroom salad ^{GF}
Chargrilled courgettes, carrots and parsnips
Roasted cauliflower, chickpea and orange with tahini dressing ^{GF}
Vegetable combo with a coconut curry dressing ^{GF}
Shell pasta with sweet chilli and mayo dressing ^{GF}
Penn pasta with pumpkin, kumara, and pea with a vindaloo curry dressing ^{GF}
Roasted kumara, baby spinach, sliced apple, red onion with balsamic dressing ^{GF}
Asparagus and greens with pistachios and a balsamic vinaigrette ^{GF} seasonal Nov –Jan
Feta, seasonal greens with peanuts and a sweet chilli dressing ^{GF}
Nutty vegetable rice ^{GF}
Caesar Salad



Desserts: served with fresh cream

Warm sliced Christmas pudding with custard
Apple, raspberry and rhubarb gingernut crumble
Sticky date pudding with butterscotch sauce
Tropical fruit salad
Christmas Pavlova roulade
Chocolate mousse log with a berry crème filling
Traditional trifle
Chocolate mousse trifle with peach and berries
Berry Ambrosia
Apple and blueberry shortcake with custard
Raspberry and white chocolate brownie
Christmas mince tarts

\$38.50 per person including dessert **\$29.50** per person without dessert

Inclusive of GST

Note that some travel conditions or extra travel charge may apply

We can cater for all special dietary requirements with prior notice

