

## Entrees

King Prawn Cocktail

Creamy Chicken & Asparagus vol au vent

## Mains

Glazed Baked Leg Ham & Roast Turkey Breast with fresh seasonal vegetables and all the trimmings

Grilled Barramundi Fillet served with lemon & caper butter and seasonal vegetables.

Rolled & Seasoned Loin of Pork with roasted vegetables.

Chicken in Filo Pastry filled with spinach and ricotta. Served with fresh seasonal vegetables and a pesto cream sauce.

## Desserts

Lemon & Lime Tart

Raspberry roulade, berries & chantilly cream

Chocolate Mud Cake served with a decadent chocolate ganache and double cream

Christmas pudding served with brandy custard

Please choose 2 options from each course

Price per person

Main & Dessert \$29

Entrée, Main & Dessert \$38

(Minimum number of guests – 30)