

# *Festive Banquet Plated Set Menu*

Available from 1 November 2025 – 24 December 2025

## ENTRÉE

(PLEASE CHOOSE ONE OF THE FOLLOWING)

Potato, Herb & Goat Cheese Croquette  
with mixed tomato, chilli & coriander salsa

Slow Cooked Pork Shoulder Terrine (GF, DF)  
with wasabi apple puree

Citrus & Herb Cure Salmon (GF, DF)  
with seaweed salad & sesame vinaigrette

Seafood & Blue Cheese Ragout Tartlet (GF, DF)  
with green apple & walnut salsa

Toasted Pumpkin Gnocchi (GF, VGNO)  
with spinach, cherry tomato, wild mushroom & parmesan cheese

## MAIN

(PLEASE CHOOSE ONE OF THE FOLLOWING)

Sage & Apricot Stuffed Turkey Roulade (GF)  
with royal blue mash, green bean & creamy mushroom sauce

Braised Chicken Maryland (GF)  
with creamy polenta mash & chimichurri

Pan Fried Barramundi (DF)  
with barley, grilled Mediterranean vegetable warm salad and olive, caper, cherry tomato & herb salsa

Herb Marinated Lamb Loin (GF)  
with potato gratin, vegetable caponata & red wine jus

Creamy Saffron Risotto (GF, V, VGNO)  
with green Asparagus, mushrooms, pumpkin & parmesan

## DESSERT

(PLEASE CHOOSE ONE OF THE FOLLOWING)

Traditional Christmas Pudding  
with vanilla cream anglaise sauce & fresh berries salsa

Hazelnut Pavlova Roulade (GF)  
with strawberry cream & fruit coulis

Coconut Pannacotta (GF, DF)  
with fresh fruit salsa & passion fruit coulis

Chocolate Tart  
with mascarpone cream & dark chocolate sauce