

Corporate Christmas Menu

3-course Sharing Style Platters at \$85 Per Person

Entrée

Sharing platter including chicken and pork terrine, duck liver parfait, Zamora cured meats, grilled antipasti vegetables, chutney and dips, picked vegetable, assorted crackers

Mains

Slow cooked lamb shoulder served with baba ghanoush & tzatziki

Bostock chicken, pancetta wrapped pork & sage sausage, sautéed baby carrots, peach chutney and gravy

Sides

Roasted gourmet potatoes with cumin and rosemary

Oven roasted cauliflower

Desserts

Eggnog

Christmas pudding with crème anglaise

Paylova with mixed berries