

KRIS'S BALLROOM BANQUET

COLD

Tiger prawns served with cocktail sauce
Sydney Rock Oysters with green peppercorn mignonette
Moreton Bay Bugs with three spoon vinaigrette
Smoked salmon with lemon, capers and dill
Chef selection of salads
Charcuterie platter
Nigiri and sushi served with wasabi, pickled ginger and soy sauce

HOT

Roast beef rib with Yorkshire puddings, grain mustard and wild mushroom jus
Crispy salmon fillet with broccolini and Champagne sauce
Lemon herb grilled chicken breast with beans and toasted almonds
Spinach and ricotta ravioli with Buffalo mozzarella and smoked tomato sauce
Rosemary roasted kipflers, pumpkin, charred baby onions and confit garlic
Seasonal steamed vegetables

CARVERY

Roast turkey with sage and onion stuffing and cranberry jus
Maple glazed ham served with fresh pineapple salsa

DESSERTS

Fruit mince pies
Yule logs
Pavlova served with passionfruit, berries and honeycomb
Christmas pudding with brandy custard
Boutique cakes
Seasonal fruit platter with Greek yoghurt and honey

BEVERAGES

Da Luca Prosecco, Italy
Ara Single Estate Sauvignon Blanc, Marlborough
Hancock & Hancock Rose, McLaren Vale
Reserve Mont Redon GSM, Provence, France
Corona, 4 Pines Pale Ale, Carlton, Cascade Light