



# 2017 Festive Package

## **Entrée**

Basil soused heirloom tomatoes with Meredith feta, orange and hazelnuts

Smoked salmon with marinated prawn, pickled mussel, toasted corn and crispy rice

## **Main Course**

Cranberry and dijon glazed turkey breast with sage and onion stuffing and red wine sauce

Slow roasted black Angus beef sirloin and braised beef cheek with Madeira jus

All main courses accompanied by royal blue potato mash, pancetta wrapped asparagus and carrots

## **Dessert**

Warm Christmas pudding with brown sugar and brandied custard

Candied orange brulee with gingerbread sponge, lemon curd and raspberries

Freshly brewed coffee and tea

Petit fruit mince pies and Lindt chocolates

## **Beverage Selection**

Angove Chalk Hill Blue Sparkling

Angove Chalk Hill Blue Sauvignon Blanc Semillon

Angove Chalk Hill Blue Cabernet Merlot

James Boags Premium and Premium Light

Soft drinks and juices

## **Package includes**

Complimentary venue hire

Three course set menu with beverages

Festive table centrepieces

Bonbons

## **Pricing**

\$75.00pp (3 hour lunch package)

\$95.00pp (5 hour dinner package)

A range of optional beverage upgrades and/or extensions available

## **Miscellaneous**

Private and Formal Dining Rooms – all courses served on a choice basis

Banquet Hall – all courses served on an alternate drop basis