

CARBON BASE CHRISTMAS MENU

Christmas Lunch/Dinner Two Course w/ Canapes \$49.50p/p

Canapes

Sweet corn and roasted red capsicum mini muffins topped w/ dill crème fraiche and basil pesto

Proscuitto wrapped tiger prawn skewers w/ lime and sweet chilli sauce

Cherry tomato, basil and boconcini tartlets

Bacon, leek and gruyere tartlets

Main Course

Braised Pork Belly w/ sautéed greens and plum sauce

OR

Pan-seared Snapper w/ salsa verde, rocket and citrus salad

OR

Twice cooked crispy skin Chicken w/ sautéed green and Char sui dressing

Dessert

Apple and crème fraiche mousse, cranberry stuffed baby apples and champagne foam (gf)

Traditional Christmas Puddings, macerated fruits and brandy cream (gf)

CANAPES

Choose 4 for \$9.90 p/p

Crab and coriander rice paper rolls w/ citrus sauce

Proscuitto wrapped tiger prawn skewers w/ lime and sweet chilli sauce

Chicken, Mushroom and fetta fillos

Turkey, cranberry and brie tartlets

Thai fish cakes w/ Lime/soy/ginger sauce

Herb crumbed mushrooms stuffed w/ saffron/thyme/goats cheese

Sweet corn and roasted red capsicum mini muffins topped w/ dill crème fraiche and basil pesto

Bacon, leek and gruyere tartlets

SWEETNESS

3pce per person \$7.50 p/p

Petit fruit mince tarts

Christmas spiced financiers

Individual mixed berry tarts

Parisian macaroons filled with seasonal berries

CHRISTMAS BUFFET

CHOOSE TWO MAINS AND TWO SALADS \$29.50 p/p

MAINS

Stuffed Roast Pork Loin w/ mustard/tarragon sauce

Traditional glazed/baked Ham w/ apple compote

Stuffed Turkey Galantine w/ cranberry sauce

Herb-infused reef fish fillets w/ buerre blanc

Moroccan spiced Chicken marylands w/ piri piri sauce

Pumpkin/ fetta & pine nut pie w/ caramelised onion

SALADS

Gourmet garden salad w/ pine nuts & red wine vinagerette

Traditional Caesar salad

Roma tomato, buffalo mozzarella & basil salad

Chick pea & cherry tomato salad w/ red wine vinagerette

Kipfler potato salad w/ chorizo & caramelised onion

Tabbouleh

Rice Pilaf w/ citrus, dried fruit & walnuts