

Christmas BBQ

\$43 pp

Treat your team and celebrate the festive season with a Gourmet Christmas BBQ.

Orange and Rosemary Turkey
Breast

Pale Ale Gourmet Sausages
Yoghurt and Cumin Marinated
Lamb Cutlets

Dukkha seasoned Cauliflower Steak Served with Feta and Green Olives

A Selection of Salads Including

Baby Spinach, Walnut and Cranberry Potato Salad

Lime and Coriander Rainbow Slaw

Brown Rice, Fennel and Green Bean Salad served with an Orange and Almond Dressing

Followed by Refreshing Sorbet & Fruit Salad

Tea, Coffee & Juice

Meal served Buffet Style

Christmas Platters

\$53 pp

Enjoy a Christmas Celebration with Shared Table Platters.

Starters

Tomato, Fresh Basil and Bocconcini Bruschetta Mediterranean Spiced Za'atar Bread

Main

Brandy and Apricot Glazed Ham With Warm Potato Salad

Sage & Garlic Roasted Porchetta with Asparagus and Green Bean Salad served with a Hazelnut and Cranberry Dressing

Served with crusty bread rolls

Dessert

White Chocolate and Cherry Cheesecake

Swiss Chocolate Mousse

Tea, Coffee & Juice

Meal served as Shared Platters at your table

Christmas Feast

\$63 pp

Celebrate the festive season with culinary delights from our award winning chef and his team.

Shared Starter Platters

Pesto Prawns
Tomato Basil Bocconcini Skewers
Peppered Slow Roasted Beef on
Crostini with Horseradish Cream
Smoked Salmon on Dill Pikelets and
Served with Crème Fraiche

Your Choice of Main

Sumac Spiced Barramundi and Quinoa Salad

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Seared Sirloin with Blackcurrant Jus, Garlic Beans, Sweet Potato Mash, Carrot and Parsnip Chips

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Mediterranean Vegetable Terrine served with a Pear and Rocket Salad with Balsamic Dressing

Shared Dessert Tart Platters

Salted Caramel & Chocolate White Chocolate Mousse & Raspberry Citrus

Tea, Coffee & Juice

Entrée& Dessert served as shared Platters, individual plated main course

Enquire with our friendly events team about available dates

Each Celebration Menu includes Christmas Bon-Bons & Complimentary Venue Hire BYO Available Ask us about our Beverage Packages

Minimum numbers of 20 and booking terms apply Gluten Free and Vegetarian options available

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