

WILDFLOWER KITCHEN

BAR & GRILL

Christmas Party Set Menu

\$75.00 2-Course | \$85.00 3-Course

*Celebrate Christmas as a group, dining with us for Lunch or Dinner in our
Wildflower Restaurant or Private Event Room!*

Includes:

Alternate Serve | 2 or 3 Course Set Menu
Iced Water and Tea & Coffee Station
Bon-Bons & Festive Decorations
Private Event Room (*min 30 guests)

Optional Extras:

Welcome Package	\$35pp Chef's selection Canapes & House Drink on Arrival
Christmas Cocktail	\$15pp
Bar-Tab	\$Price on consumption
Beverage Package (2-Hr)	\$35pp House beer, wine & soft-drink

Details:

Min. 20 Guests
Bookings are essential and subject to availability



Entree

Prawn, Mango & Avocado Salad (GFO)
Turkey, apple, fig & cognac roll with pea puree (GFO)
Pork & Veal Terrine, char-grilled sourdough, caramelised onion, Dijon mustard & cornichons (DF|GFO)
Baked Goat's Cheese, char-grilled sourdough, roasted walnuts & honey (GFO)

Main

Glazed baked Ham with roast potato, pumpkin, seasonal greens & red current jus (GFO)
Layered Turkey & Ham served with roast potatoes, pumpkin, seasonal greens & cranberry jus (GFO)
Roast Beef & Yorkshire Pudding, potato, pumpkin, seasonal greens & ruby port jus (GFO)
Roast Pork, potato, pumpkin, seasonal greens & apple jus
Baked Market Fish, roasted herb potatoes, citrus fennel salad & creamy dill sauce (GFO)
Rene Pumpkin Ravioli, pumpkin puree, roast pumpkin & basil oil (V, VEG)

Dessert

Plum Pudding | brandy anglaise & vanilla ice-cream
Traditional Pavlova | fresh berries & cream Chantilly
Dark Chocolate Marquise | berry compote, salted caramel sauce & vanilla ice-cream
Baked New York Cheesecake | raspberry coulis & lemon sorbet

**Special Dietary on request & with prior arrangement*

GF - Gluten Free | GFO - Gluten Free Option; DF - Dairy Free | DFO - Dairy Free Option; VEG - Vegetarian | V - Vegan