Date: 31 December 2018    |    Time: 6pm - 9pm
Price: $158++ per pax incl. 2 glasses of Champagne

Platters & Salad
FESTIVE COLESLAW WITH CHRISTMAS NUTS (VEG)
SPICED CARROT & PICKLED CRANBERRY SALAD (VEG)

Chef’s Choice
SPICY CHICKEN SAUSAGE & PEPPERS PENNE PASTA,
VINE RIPENED TOMATO COULIS

Live Station
STUFFING SLOW ROAST BEEF WITH WINTER VEGETABLES

Main Entrees
ROASTED BONELESS CHICKEN WITH SOUR RAISIN GRAVY
BAKED FISH FILLET IN SAFFRON CREAM
SEAFOOD RAGOUT
SAUTEED HONEY GLAZED BRUSSEL SPROUTS & CARROTS (VEG)
DEEP FRIED SEAFOOD CROQUETTE
KABOCHA SQUASH PILAF RICE (VEG)

Dessert
SANTA’S FRUITY LYCHEE ROSE RASPBERRY LOG CAKE
FROSTY PEAR CRUMBLE TART
WINTER MIXED BERRIES CHEESECAKE