

CHRISTMAS FUNCTION MENU

ANTIPASTO - ENTREE gfa/va

shared grazing boards of chef selected delicacies

MAINS

- SELECTION OF 2
- ALTERNATE DROP

250G PORTERHOUSE gf

cooked medion with confit swiss browns, kipfler potato, broccolini, red wine jus

CHICKEN MIGNON gf

scalloped potato, brussel sprouts and bacon, creamy cheese sauce

HAM & TURKEY ROAST gf

roast potato, carrot, broccolini, spiced apple and cranberry sauce

PESTO LINGUINE v

vegan pesto, blistered cherry tomato, fresh herbs, olive oil, linguine

DESSERT gfa/va on request

CHRISTMAS PUDDING

vanilla bean ice cream, brandy anglaise

\$55PP NORWOOD HOTEL

CHRISTMAS FUNCTION MENU

ENTREE

- ALTERNATE DROP va on request

SEAFOOD EN CROUTE

prawn, smoked salmon, mussels, mini toasts, cocktail sauce

BEEF RIB gf

braised beef rib on the bone, rich Guinness stew sauce, cabbage wedge

MAINS

- SELECTION OF 2

- ALTERNATE DROP

300G SCOTCH FILLET gf

cooked medion with confit swiss browns, kipfler potato, broccolini, red wine jus

CHICKEN MIGNON gf

scalloped potato, brussel sprouts and bacon, creamy cheese sauce

HAM & TURKEY ROAST gf

roast potato, carrot, broccolini, spiced apple and cranberry sauce

PESTO LINGUINE v

vegan pesto, blistered cherry tomato, fresh herbs, olive oil, linguine

DESSERT

- ALTERNATE DROP gfa/va on request

CHRISTMAS PUDDING

vanilla bean ice cream, brandy anglaise

WARM APPLE PIE

double cream, cinnamon custard

\$65PP NORWOOD HOTEL