Ho ho ho... It's that time of year again to start planning the best days and nights of the year... your next successful, unforgettable Christmas party!

Christmas Menu

2014

Canapés on Arrival 3 Course sit down \$44.50 per Adult 2 Course sit down \$37.50 per Adult

Entrée

Mango & Prawn

Lettuce, celery, cucumber, cherry tomatoes, king prawns & mango drizzled with a French vinaigrette

Chicken & Mushroom Vol u Vents

Tenderloins of chicken & mushrooms in a rich cream white wine & garlic sauce, garnished with asparagus spears

Seafood Plate

Oysters, prawns, salmon, scallops, lemon and cocktail sauce

Soup

Honey roasted butternut pumpkin soup with sour cream and chives

Mains

Traditional Bake

Roast turkey, pork & leg ham in rich gravy garnished with apricots stuffed with cranberry sauce

Chicken Kilpatrick

Chicken breast filled with camembert cheese & finished in a bacon worcestershire sauce

Atlantic Salmon

Oven baked in a lemon butter sauce

Pork

Roasted pork loin served with applesauce

Sweets

Plum Pudding

Served with brandy custard

Chocolate Basket

Diced seasonal fruit & whipped cream

Sticky Date Pudding

Served with hot caramel sauce & whipped cream

We caterer for special dietaries

Includes

Fresh baked roll, fresh seasonal vegetables to share, Tea & Coffee, Iced Waters, Table Skirting, Bon Bon's & Christmas Decorations & Music.

Minimal Numbers Apply Lassiter's Restaurant Min 20 Max 55 Settlers Function Room Min 55 Max 120

Bookings Essential Full bar facilities available Closed Christmas Day & Public Holidays

15% Surcharge Sunday \$200.00 Deposit Accommodation info@gctr.net.au