

SET MENU

CHOOSE TWO ITEMS FOR
50/50 SERVICE
MINIMUM 20 GUESTS
AVAILABLE FROM NOVEMBER 1, 2017

ENTREE

ITALIAN BREAD WITH PEPE SAYA BUTTER

PLATTERS OF:

DEEP FRIED PORK BELLY WITH APPLE SAUCE

CRUMBED CALAMARI

ROCKET AND PARMESAN SALAD

MAIN

ROAST TURKEY

Apricot stuffing, roast potato, pumpkin, green beans, cranberry sauce and gravy

STUFFED CHICKEN BREAST **GF on request**

Marinated in lemon, garlic and fresh basil. Stuffed with sundried tomatoes, olives, bocconcini and baby spinach.

Char-grilled, topped with Napoli sauce and served with mash and green beans

SALMON FILLET

Grilled and served with lemon dill butter mash on a bed of shaved fennel salad

VEGETARIAN LASAGNE **V**

Layers of char-grilled eggplant, zucchini, carrot and red capsicum. Side of rocket salad with balsamic dressing

MEDITERRANEAN LAMB CUTLET

Three points of lamb marinated in mediterranean herbs, grilled and served on quinoa tabbouleh, topped with olive gremolata

DESSERT

HAZELNUT CHOCOLATE CHEESECAKE

MANDARIN AND ALMOND CAKE **GF on request**

CUSTARD FILLED PROFITEROLES

With warm chocolate sauce

CHRISTMAS PUDDING

With brandy custard

Dietary requirements catered for
Menu suitable for 20 guests or more
Must be pre-ordered and pre-paid

ENTRÉE & MAIN	\$38.00
ENTRÉE, MAIN & DESSERT	\$46.00
MAIN & DESSERT	\$34.00

V = VEGETARIAN
GF = GLUTEN FREE

10% SURCHARGE ON SUNDAYS AND PUBLIC HOLIDAYS

FUNCTION ENQUIRIES: Phone 6295 0123 Email info@kingstonhotel.com.au