Christmas Menus

Buffet inclusive of crockery, cutlery, serviettes, buffet linen and staff.
Finger food inclusive of serviettes. Staff available if required.
Plate service inclusive of crockery, cutlery, linen serviettes (white), guest table linen based on 10 guests per table (white), salt and pepper set per table, chef, wait staff and table top set up.
Monday to Friday - Minimum charge 20 adults. Less than 50 adult guests will incur a staffing charge.
Saturdays and Sundays in December - minimum charge 50 adults.

Christmas Buffet Special 36.90
Oven roasted honey glazed leg of ham carved from bone (gf)
Roast turkey breast (gf)
Sea salt, rosemary, thyme and garlic potatoes (gf)(v)
Cauliflower au gratin (v)
Sesame, maple roasted pumpkin (gf)(v)
Moroccan spiced cous cous, juicy sultanas, roast pumpkin, Danish feta (v)
Penne, pesto, mayonnaise, pine nuts (v)
Traditional gravy (gfo)
Dijon and grain mustards (v)
Cranberry sauce (v)
Selection of fresh bread rolls and butter (gfo)(v)
plus
Christmas pudding with traditional brandy custard (v)

Christmas Buffet Menu 1 37.50
Tender spit roasted Dardanup beef (gf)
Oven roasted honey glazed leg of ham carved from bone (gf)
Jacket potatoes, sour cream and chives (gf)(v)
Buttered almond beans (gf)(v)
Cauliflower au gratin (v)
Honey glazed carrots (gf)(v)
Roast pumpkin (gf)(v)
Traditional gravy (gfo)
Dijon and grain mustards (v)
Selection of fresh bread rolls and butter (gfo)(v)
plus
Christmas pudding with traditional brandy custard (v)
Fresh fruit salad with Chantilly cream (gf)(v)

Christmas Buffet Menu 2 41.50
Tender roast pork (gf)
Roast turkey breast (gf)
Grilled Atlantic salmon with salsa verde
Penne carbonara
Jacket potatoes, sour cream and chives (gf)(v)
Cauliflower au gratin (v)
Roast pumpkin (gf)(v)
Seasonal vegetable medley (gf)(v)
Caesar salad
Salad of roasted root vegetables, baby spinach leaves, balsamic dressing (gf)(v)
Traditional gravy (gfo)
Crackling (gf) and apple sauce (gfo)(v)
Cranberry sauce (v)
Selection of fresh bread rolls and butter (gfo)(v)
plus
Profiteroles, Grand Marnier custard, topped with chocolate (v)
Pavlova, seasonal fruits, fresh cream (gf)(v)

Christmas Buffet Menu 3 44.50
Oven roasted honey glazed leg of ham carved from bone (gf)
Roast turkey breast (gf)
Spinach and ricotta cannelloni, tomato concase (v)
Sea salt, rosemary, thyme and garlic potatoes (gf)(v)
Broccolini, garlic confit (gf)(v)
Roasted root vegetables, balsamic, EVOO
Sesame baked Jap pumpkin (gf)(v)
Salad of rocket, bacon lardons, parmesan, crostini
Traditional gravy (gfo)
Cranberry sauce (v)
Selection of fresh bread rolls and butter (gfo)(v)
plus
Selection of exquisite French pastries (v)
Nutmeg topped egg nog tart (v)
White Christmas (v)
Profiteroles, Grand Marnier custard, topped with chocolate (v)

Christmas Finger Food 28.90
Pistachio biscotti, balsamic strawberries, brie (v)
Beetroot waffle basket Persian feta, hazelnut dhukkah (v)
Chicken and thyme boudin, fig confit (gf)
Steamed tiger prawns, chiffonade smoked paprika dressing in individual glasses
Turkey, cranberry and chive tartlet
Smoked leg ham, caramelised shallot quiche
Marinated fillet mignons, béarnaise sauce (gf)
Coconut prawns, minted mango salsa

Add Finger Food Desserts
Selection of mini macarons 5.50
Variety of mini tarts 5.50
Chefs selection of petite fours 7.50

Christmas Plated Menu 1 48.90
Entree (set)
Caramelised pumpkin, micro chives, crisp cassava (v)

Main (set)
Chicken breast, smoked ham and camembert, wrapped in filo, with white wine and chive sauce
Selection of fresh bread rolls and butter (gfo)(v)

Dessert (set)
Chai panna cotta, tropical fruits in vanilla bean syrup, honeycomb crunch (v)

Christmas Plated Menu 2 58.90
Entree (set)
Terrine of free range chicken, pistachio, beetroot flavours, micro greens

Main (alternate)
Grilled Atlantic salmon, lemon scented tiger prawns, zucchini risotto
Beef fillet, parmesan shard, soft polenta, broccoli, Cabernet jus
Selection of fresh bread rolls and butter (gfo)(v)

Dessert (set)
Homemade Christmas pudding, brandy anglaise, fresh berries (v)

"We treated our staff and families to a Christmas meal and we cannot thank Prestige enough.
We had 200 people to cater for and everything went so smoothly from the enquiry to the food on the table.
Your Christmas menus look great and it was very hard to choose. We will be using Prestige again."