
Christmas



Buffet inclusive of crockery, cutlery, napkins, buffet linen and staff.

Finger food inclusive of napkins. Staff available if required.

Plate menu inclusive of crockery, cutlery, linen napkins (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 30 adults. Minimum charges apply for Saturday/Sundays in November and December.

Less than 50 adult guests will incur a staffing charge.

Christmas Buffet Special 40

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 (gfo)(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 (gf)
Dijon and grain mustards (v)
Cranberry sauce (v)
Selection of fresh bread rolls and butter (gfo)(v)
Dessert
Christmas pudding with traditional brandy custard (v)

Christmas Buffet Menu 1 44

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 (gfo)(v)
Honey glazed carrots (gf)(v)
Roast pumpkin (gf)(v)
Traditional gravy (gf)
Dijon and grain mustards (v)
Selection of fresh bread rolls and butter (gfo)(v)
Dessert
Christmas pudding with traditional brandy custard (v)
Fresh fruit salad with Chantilly cream (gf)(v)

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Tender roast pork (gf)
Roast turkey breast (gf)
Grilled Atlantic salmon with salsa verde (gf)
Penne carbonara
Jacket potatoes, sour cream and chives (gf)(v)
Cauliflower au gratin (gfo)(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 (gf)
Crackling (gf) and apple sauce (gf)(v)
Cranberry sauce (v)
Selection of fresh bread rolls and butter (gfo)(v)
Dessert
Profiteroles, Grand Marnier custard, topped with chocolate (v)
Pavlova, seasonal fruits, fresh cream (gf)(v)

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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 (gf)(v)
Sesame baked Jap pumpkin (gf)(v)
Salad of rocket, bacon lardons, parmesan, crostini (gf)
Traditional gravy (gf)
Cranberry sauce (v)
Selection of fresh bread rolls and butter (gfo)(v)
Dessert
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 32

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
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 (v)	6
Variety of mini tarts (v)	6
Chefs selection of petite fours (v)	8



Christmas Plated Menu - create your own! 55

Select one soup or one entree plus one main and one dessert

Homemade Soup inclusive of roll/butter

Caramelised pumpkin, garlic, micro chives, crispy cassava (gf)(v)
Tomato, basil labneh, parmesan crouton, micro basil (v)
Chicken and corn, crispy wonton skin, kale crisp (gfo)(v)
Potato and leek, prosciutto dust, chives (gf)
Roasted sweet potato, micro chard, candied walnuts (gf)(v)

Entree

Terrine of free range chicken, pistachio, beetroot flavours, micro greens (gf)
Turkey breast boudin, fine herbs, mango salsa, macadamia crumb (gf)
Wild mushroom tart, feta and basil whip, truffle oil (gf)(v)

Main

Chicken breast, smoked ham and camembert, white wine and chive sauce (gf)
Char grilled chicken breast, roast tomato sauce, sautéed potatoes, broccolini (gf)
Linley Valley pork loin, apple and star anise puree, roast onion, light jus, broccolini (gf)
Grilled snapper fillets, zucchini and lemon risotto, chilli threads (gf)
Grilled Atlantic salmon, lemon scented tiger prawns, zucchini risotto (gf)
Beef fillet, parmesan shard, soft polenta, broccolini, Cabernet jus (gf)

Seasonal vegetable medley (gf)(v)

Selection of fresh bread rolls and butter (gfo)(v)

Dessert

Chai panna cotta, tropical fruits in vanilla bean syrup, honeycomb crunch (v)
Individual Christmas pudding, brandy anglaise, fresh berries (v)
Frozen chocolate and raspberry ripple cake with meringue and berry compote (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 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."