
CHRISTMAS
MENU
25 DECEMBER 2020 | FROM 12:00PM - 2:00PM
3 COURSE SET
$99 PER PERSON
3 COURSE SET MENU
$55 PER CHILD
3 COURSE SET MENU
FOR MORE INFORMATION PLEASE VISIT WWW.BRANDPACKS.COM
CHRISTMAS
MENU
3 COURSE SET
entree
MIXED SEAFOOD
Tiger prawns / Morton Bay bugs / Tasmanian oysters
Blue swimmer crabs
SOUP & BREADS
Old fashioned potato & pumpkin soup (V) With an assortment of breads, extra virgin olive oil, aged balsamic vinegar & garlic
COLD APPETIZERS
Chicken liver parfait Buffalo mozzarella with tomatoes
(V) Slow-cooked pork loin Prosciutto & beef salami
main
ROAST TURKEY
Slow roasted turkey breast with caramelized onions
puree, steamed brocollini and finished with thym
CHRISTMAS HAM
Let this honey-glazed ham decorated with aromatic herbs double as
your Christmas table centrepiece before carving thick slices
ROAST LAMB
Get some meat onto your plate with this delicous baked lamb dish,
topped with herb butter, crispy potatoes and steamed greens.
dessert
CHRISTMAS PUDDING -
Finish off your festive feast with this traditional favourite - a moist steamed
Christmas pudding filled with sweet fruit flavours and a hint of brandy.
CRÈME BRÛLÉE
This classic crème brûlée recipe is a great marriage of simple ingredients.
The rich custard base flavoured with vanilla bean is irresistible crisp edges
CHOCOLATE BROWINGS
love chocolate brownies but could never make them just right...this
ecipe is just right! Crunchy on the outside and soft in the middle.
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INFORMATION PLEASE VISIT WWW.BRANDPACKS.COM
$99 PER PERSON
Inclusive of a glass of bubbly on arrival
$49 per child aged between 5 - 12 years old
Children under 5 years old dine free
THE MORE THE MERRIER!
Take celebrations up a notch & add on the
Deluxe Beverage Package at only $40 per person.